

# CHICKEN & SWEET POTATO *Curry*



FLAVOR OF THE WEEK  
— with —  
**SAVEUR**

*This recipe features Saveur's Madras Spice and Himalayan Salt & Pepper*

## INGREDIENTS

**1 tbsp. ghee**

**1 onion, chopped**

**1 lb (500g) chicken thighs, cut into bite-sized pieces**

**1/3 cup cashews, ground or cashew butter**

**1/4 cup tomato paste**

**1/4 cup coconut milk**

**2 tsp. Saveur Madras Spice**

**100 ml water**

**1 lb (500g) sweet potato, cut into small chunks**

**14 oz (400g) can chopped tomatoes**

**3.5 oz (100g) baby spinach**

**1 tsp. Saveur Himalayan Salt & Pepper**

**Basmati or cauliflower rice to serve**

## METHOD

1. Heat the ghee in the pan, add onion, cashews, tomato paste, coconut milk, and Madras Spice. Cook for about 5 minutes until onion is softened. Increase the heat slightly and add chicken pieces to brown.
2. Add water, sweet potatoes and canned tomatoes. Simmer for 20-30 minutes until the chicken is cooked through and the sweet potatoes are tender. Add a splash more water if it starts to look dry. Season to taste with Himalayan Salt and Pepper and add the spinach. Remove from heat and stir until the spinach has wilted. Serve with basmati or cauliflower rice.

