

Aggie's Signature Recipe

CHICKEN AND LYCHEE TAGINE



A dish that delights with every bite! This recipe brings together the aromatic warmth of curry spices with the delicate sweetness of lychees, creating a beautifully balanced tagine that's both comforting and exotic. Rich coconut milk and tender chicken pieces make it a true crowd-pleaser, perfect to enjoy with sambals, crisp poppadums, and fluffy rice.

Ingredients

3 chickens, cut into 4 pieces each
2 tablespoon of mild curry powder
2 cups of white or red onion chopped
 $\frac{1}{4}$ garlic chopped
1 tablespoon of red curry paste
1 tablespoon of green curry paste
1 tablespoon turmeric
 $1\frac{1}{2}$ cups of tinned lychees with juice
4 cups chicken stock
4 cups coconut milk

Directions

Sauté onions and garlic until cooked.
Add all the spices and continue to sauté for 5 minutes.
Add chicken stock, coconut milk and liquid from Lychees, then boil for 20 minutes to make a sauce.
Sauté the chicken separately, then add the sauce and simmer until cooked.
Add lychees at the last minute and serve with sambas, poppadum's and rice.

