



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Chicken with Curry

Körili Tavuk



8 chicken thighs
4 tbsp sunflower oil
1 tsp curry
4 garlic cloves
1 tsp salt

- # Boil the chicken thighs with some water, keep their shapes.
- # Remove from the hot water and place into a colander to drain their water.
- # Meanwhile, put oil to the pan, when it gets hot add curry at first, then finely pounded garlic and salt.
- # Sauté these ingredients for a while until the colour of the curry changes.
- # Lay the boiled and drained chicken thighs on these ingredients as 1 layer.
- # Fry the both sides of the thighs without covering the lid on, until they turn to golden.
- # Serve hot.

Note: Curry is a new spice for Turkish Cuisine, but it became so popular in a short time.