

# Chicken Vindaloo



Chicken Vindaloo is a popular dish originating from the southwestern region of India with Portuguese influence. In this dish, chicken and potatoes are cooked in a tangy tomato and onion gravy and a flavorful mixture of Indian spices.

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## Included in your kit



Ginger &  
Garlic Mix



Chicken &  
Potatoes



Dry Masala



Tomato &  
Onion Paste



Vinegar



Cilantro



Chili Paste  
(Optional)

## From your kitchen



Pan w/ Lid



Spatula



Measuring Cup

**Ingredients:** CocChicken, Potatoes, Yellow Onions, Tomato Puree, Tomato Paste, Vinegar, Canola Oil, Cilantro, Garlic, Ginger, Turmeric, Garam Masala, Salt, Cumin, Coriander, Green Cardamom, Black Cardamom, Cloves, Cinnamon Sticks, Rose Petals, Sesame Seeds, Star Anise, Rose Petals, Nutmeg, Nigella Seeds, Fennel Seeds, Fenugreek Seeds, Dried Plums, Dried Dates, Bay Leaves.

**Allergens:**

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## Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

**Optional:** Add chili paste to desired spice level.

2



Increase flame to medium heat. Add chicken & potatoes from #2 and cook for 2 min.

3



Add dry masala from #3 and mix until the chicken and potatoes are evenly coated with the masala. Then, add the tomato & onion paste from #4 and cook for 2 min.

4



Add  $\frac{1}{4}$  cup water and increase flame to medium heat. Cover with lid and let cook for 4-6 minutes, stirring occasionally.

5



Add vinegar from #5 and mix well. Cover with lid and let cook for 2 min. Add cilantro from #6 for garnish and serve.