



## Spicy Red Chicken Curry

By @soul\_ful\_treat

### Ingredients

- 2 tsp Olive Oil
- ½ tsp Turmeric
- 2 small cinnamon sticks
- 4-5 black pepper corns
- 1 tsp coriander seeds
- 1 tsp fennel seeds
- 1 tsp cumin seeds
- 4-5 cloves cardamom
- 4 tomatoes, pureed
- 1 onion, chopped
- 4-5 cloves garlic
- 6 lbs chicken breast, cut into small pieces
- 1 tsp **Louisiana Pepper Exchange Cayenne Pepper Puree**
- 1½ bell pepper, cubed

### Directions

1. In a saucepan, roast all dry spices on a low flame for about 1 minute. Remove from heat.
2. Allow roasted spice blend to cool in a dry place. Once cool, grind the spice blend and make fine powder.
3. Add olive oil to a sauce pan and heat. Once hot, add minced garlic and sautee until the garlic is just golden and fragrant.
4. Add onion let it turn to golden.
5. Add tomato purée.
6. Add turmeric and the prepared spice blend.
7. Add chicken and **Louisiana Pepper Exchange Cayenne Pepper Puree** and cook over medium flame for 5 minutes, until cooked through.
8. Add bell pepper and cook for 2-3 minutes.

Serve over rice.