

# Overhex Wines and Bistro

## Chicken Curry with Dried Peaches



### Ingredients

- 1,5kg chicken pieces
- 180ml flour
- 60ml oil
- 1 large onion, chopped
- 15ml curry powder
- 15ml turmeric
- 1 clove garlic, crushed
- 5ml ginger, fresh or dried
- 15ml apricot jam
- 500ml chicken stock
- 15ml lemon juice
- 175ml natural yoghurt
- salt and black pepper to taste
- 150g dried peaches

### Method

- Heat oil in a pan and preheat the oven to 180C.
- Place the chicken pieces in the flour and brown the chicken in batches until golden brown.
- Remove the chicken and then fry the onions, curry powder, garlic, turmeric, ginger and jam and cook for 1 minute.
- Return the chicken to the pan and add the chicken stock and bring to a boil.
- Add the dried peaches and transfer to a casserole dish, cover and bake for 45min at 180C.
- When cooked, stir in the yoghurt, lemon juice and salt & pepper to taste.
- Serve with jasmine rice. Serves 4.

Wine pairing:

## Survivor Chenin Blanc

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