Chicken In Coconut

Ingredients:

1.5kg chicken

3 large onions

5 cloves garlic

2 red peppers (optional)

3 sweet peppers

2 teaspoons curry powder

4 tablespoons oil

6 tomatoes

Juice of 3 lemons

Milk from 2 coconuts

Salt

1. Clean the chicken.
2. Boil it with salt, 1 chopped, lemon juice and water for about 30 minutes.
3. Chop up the other onions, sweet and red peppers and the tomatoes.
4. Heat the oil and fry the onions, crushed garlic, peppers and curry powder.
5. Add the tomatoes and cook until soft.
6. Add the chicken, salt and 2 or 3 cups of thick coconut milk and simmer for 30 minutes.
7. Serve with rice or naan.