Chicken Stew
RECIPE

Chicken Stew

Cooking time	40 mins
Preparation time	15 mins
Serves	8

A good chicken stew feels like home. With tender chicken and a bold tikka masala sauce, this easy recipe is full of rich flavour you'll want to scoop up to the last drop.

Ingredients

- 60 ml (4 Tbsp) cooking oil
- 650 g chicken thighs and drumsticks
- 15 ml (1 Tbsp) turmeric
- 15 ml (1 Tbsp) chicken spice
- 15 ml (1 Tbsp) ginger powder
- 15 ml (1 Tbsp) black pepper
- 15 ml (1 Tbsp) mixed dry herbs
- 15 ml (1 Tbsp) salt
- ½ diced onion
- 15 ml (1 Tbsp) crushed garlic
- 30 ml (2 Tbsp) soy sauce
- Fresh chopped mint, dill, thyme and coriander
- 120 ml (8 Tbsp) Royco® Chicken Tikka Masala Curry Wet Cook-In Sauce

Recipe developed for Royco by @leyfortskitchen

Vegetarian

Use firm tofu, chickpeas or chunky vegetables like butternut and cauliflower in place of chicken. Let them simmer in the sauce until tender and full of flavour.

Family Friendly

If your kids prefer milder meals, reduce the spice by using less black pepper and ginger. Try shredding the chicken once cooked – it's easier for little ones and great for serving with soft rolls.

Cook’s tip

Don’t skip browning the chicken! It locks in the juices and builds a deep, rich flavour that makes the stew taste even better.

Method

1. In a large pot, heat the oil over medium heat.
2. Add the chicken pieces and fry for about 10 minutes until golden brown.
3. Sprinkle in turmeric, chicken spice, ginger powder, black pepper, mixed herbs and salt.
4. Fry everything together for another 5 minutes so the flavours mix well with the chicken.
5. Add the diced onion and crushed garlic. Cook for another 10 minutes, stirring often.
6. Pour in the soy sauce and stir for about 3 minutes. Keep the heat low so the sauce doesn’t burn.
7. Add the chopped fresh herbs – dill, mint, thyme and coriander. Stir them in.
8. Stir in the Royco® Chicken Tikka Masala Curry Wet Cook-In Sauce, until the sauces thickens.
9. Pour in enough water to cover the chicken, then reduce the heat and let it simmer for about 20 minutes until the chicken is tender and the stew is full of flavour.

Recipe Tags

Wet Cook-Sauce, Chicken, Curry, Stew

Related Recipes



Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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