



# EAST AFRICAN KUKU PAKA RECIPE

## Ingredients

- 1 kg chicken, cut into pieces
- 2 tablespoons vegetable oil
- 2 onions, finely chopped
- 4 cloves of garlic, minced

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Recipe**



# Kuku Paka,

an East African spiced coconut chicken curry that's sure to delight your taste buds! 🌴🍗

## Ingredients:

- ✓ 1 kg chicken, cut into pieces 🍗
- ✓ 2 tablespoons vegetable oil 🛢️
- ✓ 2 onions, finely chopped 🧅
- ✓ 4 cloves garlic, minced 🧄
- ✓ 1-inch piece of ginger, grated 🍵
- ✓ 2 tomatoes, chopped 🍅
- ✓ 2 green chilies, chopped (adjust to your spice preference) 🌶️
- ✓ 1 teaspoon ground cumin 🌿
- ✓ 1 teaspoon ground coriander 🌿
- ✓ 1 teaspoon turmeric powder 🟡
- ✓ 1 teaspoon paprika 🌶️
- ✓ 1 teaspoon garam masala 🧄
- ✓ 1 cup coconut milk 🥥
- ✓ Juice of 1 lemon 🍋
- ✓ Fresh coriander leaves for garnishing 🌿
- ✓ Salt to taste 🧂

## Directions:

- ◆ Marinate the Chicken: Mix chicken with lemon juice and a pinch of salt. Let it marinate for at least 30 minutes. ⌚
- ◆ Sauté Onions and Spices: Heat oil in a large pan. Cook onions until golden brown, then add garlic and ginger until fragrant. Stir in cumin, coriander, turmeric, paprika, and garam masala. ☀️
- ◆ Add Tomatoes and Chilies: Incorporate tomatoes and chilies, cooking until tomatoes soften. 🍅🌶️
- ◆ Cook the Chicken: Add marinated chicken to the pan, browning it on all sides for about 5-7 minutes. 🔥
- ◆ Simmer with Coconut Milk: Pour in coconut milk, reduce heat, and let it simmer for 25-30 minutes until the chicken is tender. 🥥



Garnish and Serve: Adjust seasoning with salt, garnish with fresh coriander, and serve hot.



Prep Time: 15 minutes | Cook Time: 40 minutes | Total Time: 55 minutes



Servings: 4-6



FAQs: ? "Can I adjust the spice level?" — Yes, add more or less chilies to suit your taste!



? "Can I use a different type of milk?" — Coconut milk gives the best flavor, but you can try other options if needed. 🥥

Enjoy this comforting curry with your favorite sides! 😊