

# Aggie's Signature Recipe

## CHICKEN AND LYCHEE TAGINE

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A dish that delights with every bite! This recipe brings together the aromatic warmth of curry spices with the delicate sweetness of lychees, creating a beautifully balanced tagine that's both comforting and exotic. Rich coconut milk and tender chicken pieces make it a true crowd-pleaser, perfect to enjoy with sambals, crisp poppadums, and fluffy rice.

### Ingredients

3 chickens, cut into 4 pieces each  
2 tablespoon of mild curry powder  
2 cups of white or red onion chopped  
 $\frac{1}{4}$  garlic chopped  
1 tablespoon of red curry paste  
1 tablespoon of green curry paste  
1 tablespoon turmeric  
 $1\frac{1}{2}$  cups of tinned lychees with juice  
4 cups chicken stock  
4 cups coconut milk

### Directions

Sauté onions and garlic until cooked.  
Add all the spices and continue to sauté for 5 minutes.  
Add chicken stock, coconut milk and liquid from Lychees, then boil for 20 minutes to make a sauce.  
Sauté the chicken separately, then add the sauce and simmer until cooked.  
Add lychees at the last minute and serve with sambas, poppadum's and rice.

