



Dinner Recipe: Chicken Curry in a Brick

Ingredients

- 1 whole chicken (with skin)
- 4 tbsp greek yogurt
- 5 roma tomatoes (cut in wedges and then in quarters)
- 1 large brown onion (cut thinly lengthwise)
- 2 inches of ginger (cut in small pieces)
- 4 garlic cloves (cut lengthwise)
- 2 serrano chilies (cut lengthwise)
- cilantro (to garnish)
- 2 bay Leaves
- 2 cinnamon sticks
- 4-5 cloves
- 3 tsp avocado oil
- 1 tsp turmeric
- 1 tsp Life is a Recipe® Garam Masala
- 1 tsp paprika
- ½ tsp salt (more to taste)
- ⅛ chili powder (to taste, I don't know about you but I like it spicier)
- ½ cup of water

Instructions

1. Soak clay oven in water (follow the directions of your clay pot).
2. Take avocado oil, drizzle and then rub it all over the bottom of the clay oven.
3. Poke holes all over the chicken.
4. Stuff the holes with ginger and garlic.
5. Place chicken in the clay oven.
6. Add in onion around the chicken.
7. Next, add Life is a Recipe® Garam Masala, turmeric, paprika, chili powder, and salt.
8. Rub spices all over chicken.
9. Add water.
10. Drizzle chicken with 3 teaspoons of avocado oil.
11. Add in bay leaves, cinnamon sticks, and cloves.
12. Add chopped cilantro.
13. Stir all ingredients together.
14. Stuff the cavity with half of the mixture.
15. Top with sliced chilies.
16. Bake at 425 degrees for 90 minutes.
17. Garnish with cilantro.