



bit spicy

## Malay-style Dhansak

The Indian curry Dhansak has its origins in Persia, which is why its most familiar ingredient is the lentils which make up its thick, rich sauce. In South East Asia a different version developed which omitted the lentils and instead went for a hotter version with tamarind and curry leaves. Here is our version, using our Dhansak blend with its lovely smoky flavour of black cardamom, and soy sauce and lemon juice in place of the tamarind. This also works with lamb – cook in the same way although it might take a little longer. **serves 4-6**

- 1 carton [Dhansak](#) spice blend
  - 2 tbsp oil
  - 700g boneless and skinless chicken (thigh or breast)
  - 300ml ['secret sauce'](#)
  - 1/2 tin tomatoes, blended, or 4 finely chopped fresh tomatoes
  - 6-8 curry leaves, fresh or dried
  - 6 small green chillies, finely chopped
  - 1 tbsp each soy sauce and lemon juice
  - 250g small potatoes, or larger ones cut into pieces
1. Heat the oil in a large pan and gently fry the spices.
  2. Add the chicken and cook for a few minutes until browned.
  3. Add the 'secret sauce', tomatoes, curry leaves and chillies, bring to the boil and simmer for about an hour.
  4. Add the soy sauce and lemon juice to taste, and stir in the potatoes.
  5. Serve when the potatoes are cooked, with extra torn curry leaves as a garnish (they are delicious!). Plain rice is the perfect accompaniment.