

# Kuku Paka

CHICKEN, POTATOES AND EGGS IN A COCONUT SAUCE

TIME 1 hour | YIELD 6 servings | GLUTEN-FREE

This is a most beloved recipe. It's a great example of the fusion of flavours that resulted when the Ismaili people of the Gujarat in India immigrated to East Africa in the 1920s. They brought their knowledge of spices and adapted their use to the new ingredients they found. The combination of those spices with coconut, chicken, eggs and potatoes makes this one of the Nimji family's all time favourites. We hope it will be one of yours as well.

4	eggs
4	potatoes
2 Tablespoons	coconut oil
½ cup	finely chopped onion (1 small onion)
2 ¼ lbs	bone-in chicken pieces, skinned
1 cup	chopped tomato (1 medium)
½ teaspoon	Garlic Paste (page 42)
½ teaspoon	Ginger Paste (page 43)
½ teaspoon	Green Chilli Paste (page 44), or to taste
½ teaspoon	Indian chilli powder, or to taste
1 teaspoon	salt
½ teaspoon	ground cumin
½ teaspoon	ground coriander
⅜ teaspoon	turmeric
1	(14 ounce/398 mL) can coconut cream
1	(14 ounce/398 mL) can coconut milk
water	as necessary
½ cup	whipping cream (you can use more coconut cream if you want the dish to be dairy-free)
1 Tablespoon	finely cut coriander leaves
2-3 Tablespoons	lemon juice



- Bring water to boil in a small saucepan, add the eggs, cook for 8 minutes (for hard-boiled eggs), drain the water and replace with cold water. Once the eggs have cooled enough, peel them; slice them in half lengthwise and set aside.
- Peel and boil 4 medium sized potatoes in another pot on medium-high heat until firm but cooked—about 10 to 15 minutes, drain and set aside.  
**TIP:** You can prep the egg and potato a day ahead and keep them in the fridge.
- Heat the oil in a large deep sided skillet, add the onion, cook and stir on medium heat until soft and translucent.
- Stir in the chicken, tomatoes, garlic, ginger and chilli pastes, the chilli powder, salt, cumin, coriander and turmeric and cook on medium heat until the chicken is

- almost done—it will be tender when pricked and have pink juices flowing from it.
- TIP:** Noorbanu speeds this process up by broiling the chicken pieces on a baking tray until lightly brown and then adding them to the onions with the spices.
- Add the coconut cream and milk and enough water so that the gravy does not quite cover the chicken pieces. Cook until the chicken is done or the juices run clear when pierced.
  - Add the whipping cream (if using), eggs, potatoes, coriander leaves and lemon juice and cook until heated through—2 to 3 minutes.
  - Enjoy with a slice of Mikati Mimina (page 152) or Parotha (page 269).