



Authentic Macau-Style Portuguese Chicken

葡國雞

Galinha à Portuguesa

[FULL RECIPE @ SAMMIPUN.COM](https://sammipun.com)

Ingredients

spice mix

- 2 tsp turmeric
- ¼ tsp spanish paprika
- ¼ tsp cumin
- ¼ tsp pepper
- ¼ tsp salt
- 1 tsp chicken bouillon powder
- 1½ tbsp cornstarch

curry portion

- 0.5 kg/1.1 lb chicken thighs (roughly 4-6 pieces)
- 1 spicy portuguese chouriço (sliced)
- 2 cloves garlic (minced)
- 1 tbsp tomato paste
- 2 bay leaves
- ¼ spanish onion (diced)
- ¼ green pepper (diced)
- ½ tomato (diced)
- 1 russet potato (parboiled and chopped)
- 10-12 whole black olives
- 1 can of full-fat coconut milk
- 1 cup of chicken broth
- 3 tbsp cornstarch slurry (1 tbsp of cornstarch + 2 tbsp of water)

toppings

- 1 extra-large hard-boiled egg (quartered)
- 4-5 spicy portuguese chouriço slices (reserved from above)
- 3-4 whole black olives (reserved from above)
- ¼ cup of unsweetened coconut flakes

Directions

Combine spice mix and coat the chicken thighs evenly. Marinate overnight (ideally) or for an hour before cooking.

Parboil your potato and egg for roughly 8-10 minutes. Set aside or refrigerate until cooking.

Chop your tomato, onion, and green pepper into ½ inch pieces, and your potato into 1-inch pieces. Slice your chouriço and mince your garlic. Reserve 4-5 slices of chouriço for later.

Brown the chicken thighs for roughly 1 minute per side until the skin is crispy. Set aside.

In the same pan, brown chouriço with tomato paste, minced garlic, and bay leaves for 30 seconds. Then immediately add your vegetables.

Add your chicken back in with your potatoes and olives. Reserve 3-4 olives for later. Pour in your chicken stock and full-fat coconut milk.

Slowly stream in your cornstarch slurry. Stir constantly to prevent clumping.

Simmer your curry on medium-low heat for 15 minutes.

Transfer your mixture into an oven-safe dish. Nestle in your egg, and reserved olives and chouriço slices into the sauce. Top your curry with a generous coating of coconut flakes.

Broil your curry on the highest setting for 10-15 minutes until the coconut flakes begin to char.

Remove your curry from the broiler and serve with rice. Enjoy!