



### Ingrédients :

- 8 small chicken thighs
- 3 teaspoons of curry powder
- 1 teaspoon of ground cardamom
- 1 lime
- 2 shallots
- 1 red chilli
- 2 teaspoons of soybean oil
- salt

### Préparation :

Mince the shallots and red chili and set aside.

Heat the oil and fry the shallots, then add the chicken thighs and let them brown.

Add lemon juice, chili, cardamom and curry and mix well and cook for 20 minutes.

Salt and serve hot accompanied by white rice.

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**Tip :** You can serve the chicken thighs with some pineapple slices that you do brown on each side in a pan with a little butter.