

Durban Bunny Chow

A South African street food staple featuring a hollowed-out loaf of bread filled with a spicy, aromatic curry. This dish beautifully blends Indian spices with local flair, offering a hearty and flavorful meal.



African

40 min

Total time

Medium

Difficulty

650

kcal / serving

Ingredients

- 1 small white loaf of bread (about 200g)
- 150g boneless chicken thigh, diced
- 1 small onion, finely chopped
- 1 medium tomato, chopped
- 1 garlic clove, minced
- 1 tsp ginger paste
- 1 tbsp curry powder (preferably Durban style)
- 1/2 tsp turmeric powder
- 1/2 tsp chili powder
- 1/2 tsp cumin seeds
- 100ml water
- 2 tbsp vegetable oil
- Salt to taste
- Fresh coriander leaves for garnish

Steps

- 1 Cut the loaf of bread into a rectangular block and hollow out the center, leaving a thick edge for support.
- 2 Heat oil in a pan over medium heat and add cumin seeds. When they start to sizzle, add chopped onions and sauté until golden brown.
- 3 Add garlic and ginger paste, cooking for 1 minute until fragrant.
- 4 Stir in curry powder, turmeric, and chili powder, cooking for 30 seconds.
- 5 Add diced chicken and cook until browned on all sides.
- 6 Mix in chopped tomatoes and salt. Cook until the tomatoes soften.
- 7 Pour in water, bring to a simmer, cover, and cook for 15 minutes until the chicken is tender and sauce thickens.
- 8 Spoon the hot curry generously into the hollowed bread.

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Garnish with fresh coriander leaves and serve immediately by tearing off bread chunks to scoop the curry.