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Chicken Curry with Cashews

Gourmet | January 2005



(photo by: Romulo Yanes)

yield: active time: total time:
Makes 4 to 6 servings 45 min 1 1/2 hr

ingredients

- 1/2 stick (1/4 cup) unsalted butter
- 2 medium onions, finely chopped (2 cups)
- 2 large garlic cloves, finely chopped
- 1 tablespoon finely chopped peeled fresh ginger
- ✓ • 3 tablespoons curry powder
- 2 teaspoons salt
- ✓ • 1 teaspoon ground cumin
- ✓ • 1/2 teaspoon cayenne (Red Pepper) → Spicy!!
 $\frac{1}{4}$ teaspoon is better
- 1 (3 1/2- to 4-pound) chicken, cut into 10 serving pieces
- 1 (14.5-ounce) can diced tomatoes
- 1/4 cup chopped fresh cilantro
- 3/4 cup cashews (1/4 pound)
- 3/4 cup plain whole-milk yogurt
- Accompaniment: cooked basmati or jasmine rice

Frank & I
 made this in
 3/30/2014
 4/25/2014



fork user rating

93%⁰

would make
it again

Advertising

Note:

(1) 4 1/2 lbs chicken was
 not enough.
 - we could have done
 5 lbs.

(2) 2 ~~1/2~~ cups of basmati rice
 4 cups of water
 = lots of rice
 (too much)

- Garnish: chopped fresh cilantro

preparation

Heat butter in a 5- to 6-quart wide heavy pot over moderately low heat until foam subsides, then cook onions, garlic, ginger, stirring, until softened, about 5 minutes. Add curry powder, salt, cumin, and cayenne and cook, stirring, 2 minutes. Add chicken and cook, stirring to coat, 3 minutes. Add tomatoes, including juice, and cilantro and bring to simmer, then cover and simmer gently, stirring occasionally, until chicken is cooked through, about 40 minutes. (If making ahead, see cooks' note, below.)

Just before serving:

Pulse cashews in a food processor or electric coffee/spice grinder until very finely ground, then add to curry along with yogurt and simmer gently, uncovered, stirring, until sauce is thickened, about 5 minutes.

Cooks' note: Curry, without yogurt and cashews, can be made 5 days ahead and cooled completely, uncovered, then chilled, covered. Reheat over low heat before stirring in yogurt and ground cashews.

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