

# Chicken Curry



## Ingredients:

- 1.5 to 2 pounds (about 700 to 900g) boneless, skinless chicken pieces, cut into cubes
- 2 large onions, finely chopped
- 3 tomatoes, chopped
- 1/4 cup vegetable oil or ghee
- 3 cloves garlic, minced
- 1 tablespoon ginger, grated
- 2 teaspoons curry powder
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon turmeric
- 1/2 teaspoon chili powder (adjust to taste)
- 1/2 teaspoon paprika (optional, for color)
- 1/2 teaspoon garam masala
- 1/2 cup yogurt or coconut milk
- Salt to taste
- Fresh cilantro, chopped (for garnish)
- Cooked rice or naan (for serving)

## **Instructions:**

### **1. Marinate the Chicken:**

- In a bowl, combine the chicken pieces with yogurt (or coconut milk), half of the minced garlic, half of the grated ginger, curry powder, cumin, coriander, turmeric, chili powder, and a pinch of salt. Mix well, cover, and let it marinate for at least 30 minutes to an hour.

### **2. Sauté Onions:**

- In a large, deep skillet or a pot, heat vegetable oil or ghee over medium heat.
- Add chopped onions and sauté until they become golden brown.

### **3. Add Aromatics:**

- Add the remaining minced garlic and grated ginger. Sauté for another 1-2 minutes until fragrant.

### **4. Add Spice Powders:**

- Add curry powder, ground cumin, ground coriander, turmeric, chili powder, paprika (if using), and garam masala. Stir well to coat the onions in the spices.

### **5. Cook the Chicken:**

- Add the marinated chicken to the pot. Cook until the chicken is browned on all sides.

### **6. Add Tomatoes:**

- Add the chopped tomatoes to the pot. Cook until they break down and the oil starts to separate from the mixture.

### **7. Simmer:**

- Lower the heat, cover the pot, and let the chicken simmer for about 20-25 minutes, or until the chicken is cooked through. Stir occasionally to prevent sticking.

### **8. Adjust Seasoning:**

- Taste the curry and adjust the salt and spice levels according to your preference.

### **9. Finish with Yogurt or Coconut Milk:**

- Stir in yogurt (or coconut milk) to add creaminess to the curry. Simmer for an additional 5-7 minutes.

### **10. Garnish and Serve:**

- Garnish the Chicken Curry with fresh cilantro.

- Serve hot over cooked rice or with naan.

Enjoy your homemade Chicken Curry! Feel free to customize the spice levels and ingredients to suit your taste.