Here’s what goes in this Everyday Chicken Curry.

Curry powder – the only spice you need! Any brand is fine here.

Garlic, ginger and onion – fresh aromatics add a flavour boost that makes all the difference with quick curries! It’s the same when making quick Thai Green Curry or Red Curry using store bought paste.

Chicken broth/stock AND coconut milk – for creaminess and flavour. We’re just using 1 cup of coconut milk here – this isn’t intended to be an overly rich, heavy coconut sauce.

Chicken – thighs are best because this curry needs to be simmered for 12 minutes for the flavours to develop. But yes, it can be made with breast – but the steps need tweaking otherwise you’ll complain that the chicken is dry!!

Peas – optional! Try other diced veg!

Coriander/cilantro – lovely freshness and flavour boost. Coriander haters – use chives or green onions instead.