

Coconut Chicken Curry (NYT)

1 Hour

Warm Curry. Serve with rice!

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| 1 | 2½ lb | chicken thigh | Trim fat, cut into ½ - 1 in pieces. Add spices, mix well. Let sit at room temp while finishing prep |
| | 1 TBSP | paprika | |
| | ½ tsp | tumeric | |
| | 2 tsp | kosher salt | |
| 2 | ⅓ cup | canola oil | Large pot, heat oil. Sauté onions med-low 8-10min. Add garlic, 5 min |
| | 2 | yellow onions, diced | |
| | 4 (lol) | garlic cloves | |
| 3 | 13 oz | unsweetened coconut milk | Add chicken, stir to spice onion. Add coconut, almost boil, 4 min. add fish sauce, water, near-boil. |
| | 1½ TBSP | fish sauce | |
| | 1½ cup | water | |
| 4 | 1 tsp | curry powder | Simmer, stirring, 30-45 min. Add spices, simmer briefly, remove from heat |
| | ½ tsp | cayenne | |
| 5 | | | let sit 20 min to soak spice into chicken |
| 6 | Cooked Rice or Noodles | | Simmer right before serving on rice. Top w/ cilantro & lime |
| | 1 cup | cilantro | |
| | 1 | lime, cut to wedges | |