

Chicken Curry

Prep time

30 mins

Cook time

40 mins

Total time

1 hour 10 mins

adapted slightly from [Curry and Comfort](#)

Author: Taking On Magazines One Recipe At A Time

Recipe type: Dinner

Cuisine: Sri Lankan

Serves: 6-8 servings

Ingredients

- **Marinade:**
- 1 tablespoon grated garlic
- 1 tablespoon ginger
- ½ teaspoon of turmeric
- 1 teaspoon chile powder (I used chipotle)
- 1 tablespoon curry powder
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 tablespoon of vinegar
- The Curry
- 3 lbs of bone-in, skinless chicken, cut into 2" pieces
- 4-6 whole cloves
- 1 teaspoon ground cardamom
- 1 teaspoon fenugreek seeds
- 1 teaspoon ground cinnamon
- 1 large onion, chopped
- ½ teaspoon chile powder (or to taste)
- 1 tablespoon curry powder, to taste
- ½ teaspoon turmeric
- 1 teaspoon salt, to taste
- 1 tablespoon sugar
- 8 ounces diced tomatoes, with juice
- 1½ cups water
- 1 can coconut milk or 1 cup regular milk

Instructions

1. Mix together all the marinade ingredients in a large zip top bag. Add the chicken and turn to coat evenly. Refrigerate for 30 minutes or up to three hours.
2. Heat oil in a large pan over medium heat. Add the cloves, fenugreek seeds, chopped onion, ground cinnamon and ground cardamom and sauté until the onion is soft and the spices are fragrant, stirring occasionally.
3. Increase the heat to medium-high and add the chicken to the skillet, cooking until the chicken is browned on all sides.
4. Add the ½ teaspoon of chile powder, curry powder, turmeric, sugar and salt and stir to combine. Stir in the tomatoes and water and let simmer for 15-20 minutes, until the chicken is cooked through and the sauce has reduced and thickened a little.
5. Pour in the coconut milk and simmer for an additional 2-3 minutes until heated through.
6. Serve over rice.

Recipe by Taking On Magazines at <http://www.takingonmagazines.com/chicken-curry/>

