



## Indian Black Pepper Chicken with Yogurt

**I**n a medium bowl, stir together **½ cup plain whole-milk Greek yogurt**, **1 teaspoon ground coriander**, **½ teaspoon garam masala** and **1 teaspoon kosher salt**. Add **1½ pounds boneless, skinless chicken thighs** (trimmed and halved crosswise) and stir to coat; set aside. In a 12-inch skillet over medium, heat **3 tablespoons neutral oil** until shimmering. Add **1 large yellow onion** (halved and thinly sliced) and cook, stirring, until light golden brown. Add **4 medium garlic cloves** (finely grated), **1 tablespoon finely grated fresh ginger**, **½ teaspoon salt** and **1½ teaspoons coarsely ground black pepper**, then cook, stirring, until fragrant. Stir in **⅓ cup water** and bring to a simmer, scraping up any browned bits. Add the chicken and marinade. Cover, reduce to medium-low and simmer, stirring once or twice, until a skewer inserted into the chicken meets no resistance, 15 to 20 minutes. Stir in **1 jalapeño** (seeded and thinly sliced) and cook uncovered over medium, stirring occasionally, until the sauce thickens slightly. Off heat, stir in **1½ teaspoons lemon juice** and **¾ teaspoon pepper**. Transfer to a serving dish and sprinkle with **¼ cup fresh cilantro**. ♦