

Indian Chicken Curry

This Indian-inspired creamy chicken curry recipe is similar to a curry I had in India. The aromatic spices and flavors are a delight to the senses! Delicious with fresh naan and basmati rice.

Prep Time: 20 mins

Cook Time: 25 mins

Total Time: 45 mins

Servings: 4

Ingredients

- 3 tablespoons olive oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 3 tablespoons curry powder
- 1 teaspoon ground cinnamon
- 1 teaspoon paprika
- 1 bay leaf
- ½ teaspoon grated fresh ginger root
- ½ teaspoon white sugar
- salt to taste
- 2 skinless, boneless chicken breast halves - cut into bite-size pieces
- 1 tablespoon tomato paste
- 1 cup plain yogurt
- ¾ cup coconut milk
- ½ lemon, juiced
- ½ teaspoon cayenne pepper

Directions

1. Heat olive oil in a skillet over medium heat. Sauté onion until lightly browned.
2. Stir in garlic, curry powder, cinnamon, paprika, bay leaf, ginger, sugar, and salt. Continue stirring for 2 minutes.

3. Add chicken pieces, tomato paste, yogurt, and coconut milk. Bring to a boil, reduce heat, and simmer for 20 to 25 minutes.
4. Remove bay leaf, and stir in lemon juice and cayenne pepper. Simmer 5 more minutes.
5. Serve hot and enjoy!