INDIAN-STYLE CHICKEN CURRY

(Adapted from "Cook's All Time Best Chicken Recipes")

Serves: 4-6

4 lbs bone-in chicken pieces (split breasts cut in half, drumsticks, and/or thighs*), trimmed

Salt and pepper to taste

2 Tbsp vegetable oil 2 Tbsp curry powder 1 tsp garam masala

2 onions, chopped fine

1 jalapeno chile, stemmed, seeded and minced

6 garlic cloves, minced 1 Tbsp grated fresh ginger

1 Tbsp tomato paste

1 cup water

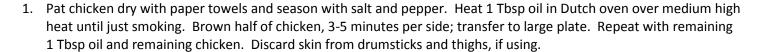
2 plum tomatoes, cored, seeded and chopped fine **

1/2 cup frozen peas

1/2 cup (160ml can) canned coconut milk (regular or light)

2 Tbsp unsalted butter

1/4 cup minced fresh cilantro



- 2. Pour off all but 2 Tbsp fat from pot. Reduce heat to medium, add curry powder and garam masala, and cook until fragrant, about 10 seconds. Add onions and 1/4 tsp salt and cook until softened, 5-7 minutes. Add jalapeno, garlic, ginger and tomato paste and cook until fragrant, about 30 seconds.
- 3. Add water, scraping up any browned bits. Nestle chicken with any accumulated juice into pot and bring to simmer.
- 4. Cover, reduce heat to medium low, and simmer until breasts register 160 degrees, about 20 minutes, and/or drumsticks/thighs register 175 degrees, about 1 hour, flipping pieces halfway through cooking. (If using both white and dark meat, simmer thighs and drumsticks for 40 minutes before adding breasts.)
- 5. Transfer chicken to platter, tent loosely with aluminum foil, and let rest while finishing sauce. Skim as much fat as possible from surface of braising liquid.
- 6. Add tomatoes, peas, coconut milk, and butter to pot and continue to simmer until butter is melted and vegetables are heated through, 1-2 minutes. Off heat, stir in cilantro and season with salt and pepper to taste. Spoon sauce over chicken and serve.

Notes:

- * The recipe recommends if using both chicken breasts and drumsticks/thighs to cut in half so there's a mix of both white and dark meats. Also, these cuts of chicken cook at different rates so add breast pieces later.
- ** Used 2 Roma tomatoes and diced, not seeded.

