

Indian Chicken Curry Recipe

(Chicken Curry Recipes - Indian Recipes)

Ingredients: Serves 4-6

2 teaspoons each coriander (cilantro) seeds and cumin seeds
1 teaspoon salt
1 teaspoon ground turmeric
½ teaspoon ground black pepper
⅛ teaspoon cayenne pepper
2 tablespoons canola oil
1 lb (500 g) boneless, skinless chicken thighs
¼ cup (1½ oz/45 g) unsalted cashews
1 large yellow onion, peeled
2 small tomatoes
2 tablespoons clarified butter or canola oil
3 cloves garlic, peeled and minced
1 tablespoon peeled and minced fresh ginger
1 teaspoon seeded and minced green jalapeno chili
2 each bay leaves and star anise
½ cup (4 fl oz/125 ml) coconut milk
1 tablespoon fresh lemon juice
1 tablespoon chopped fresh cilantro (fresh coriander)

Method:

Toast and grind the coriander and cumin seeds. In a bowl, stir together the toasted seeds, ½ teaspoon of the salt, and the turmeric, black pepper, cayenne pepper, and canola oil until well mixed. Cut the chicken into 1-inch (2.5-cm) cubes. Add to the bowl and stir to coat evenly. Cover and refrigerate for at least an hour or up to overnight. Toast the cashews and then chop coarsely. Set aside. Thinly slice the onion. Cut the tomatoes in half crosswise and remove the seeds, then chop the flesh. In a sauté pan over high heat, heat the clarified butter. Add the onion and sauté until it begins to soften, 3-4 minutes. Add the garlic, ginger, chili, bay leaves, and star anise and continue to sauté until the onion is light golden brown, 5-7 minutes. Add the chicken and sauté just until the meat turns opaque, about 5 minutes. Add the tomatoes and cook, stirring occasionally, until they soften, about 2 minutes. Stir in the coconut milk and remaining ½ teaspoon salt and bring to a gentle boil. Reduce the heat to low, cover and simmer until the chicken is tender, about 20 minutes. Stir in the lemon juice and simmer for 5 minutes longer. Transfer to a warmed bowl, garnish with the cashews and cilantro, and serve.

Serving Tip: Offer basmati rice to accompany the chicken and its curry sauce.