

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



1. Pat chicken dry with paper towels and season with salt and pepper. Heat 1 Tbsp oil in Dutch oven over medium high heat until just smoking. Brown half of chicken, 3-5 minutes per side; transfer to large plate. Repeat with remaining 1 Tbsp oil and remaining chicken. Discard skin from drumsticks and thighs, if using.
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.