

CHICKEN CURRY

UNIVERSITY OF
MARYLAND
EXTENSION



Ingredients:

- 4 Lbs. Bone-in Chicken pieces (split breasts cut in half, drumsticks, and/or thighs)
- 2 Tbsp. Vegetable Oil
- 2 Onions, chopped fine
- 2 Tbsp. Curry Powder
- 6 Garlic Cloves, minced
- 1 Jalapeño, stemmed, seeded, and minced
- 1 Tbsp. Grated Fresh Ginger
- 1 Tbsp. Tomato Paste
- 1 Tsp. Garam Masala
- 1 Cup Water
- 2 Plum Tomatoes, cored, seeded, and chopped fine
- ½ Cup Frozen Peas
- ½ Cup Canned Coconut Milk
- 2 Tbsp. Unsalted Butter
- ¼ Cup Minced Fresh Cilantro
- Cooked Rice for serving (optional)

Instructions:

1. Pat chicken dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in Dutch oven or large pot over medium-high heat until just smoking. Add half of chicken and brown on both sides, 7-10 minutes; transfer to large bowl. Repeat with remaining 1 tablespoon oil and remaining chicken.
2. Add onions and ½ teaspoon salt to fat left in pot and cook until onions are softened, about 5 minutes. Stir in curry powder, garlic, jalapeño, ginger, tomato paste, and garam masala, and cook until fragrant, about 30 seconds. Gradually stir in water, scraping up any browned bits.
3. Place browned thighs and drumsticks (not breast pieces) and any accumulated juices into pot and bring to simmer. Cover, reduce heat to medium-low, and simmer for 30 minutes.
4. Add breast pieces and any accumulated juices to pot and continue to simmer, covered, until breasts register 160 degrees F and drumsticks/thighs register 175 degrees F, about 20 minutes, flipping chicken halfway through cooking.
5. Stir tomatoes, peas, coconut milk, and butter into pot and simmer gently until peas are heated through, 1 to 2 minutes. Stir in cilantro and season with salt and pepper to taste. Serve over rice if desired.



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