

Creamy Curry Chicken Pasta

Creamy Chicken Curry Pasta combines tender spiced chicken with rich curry sauce and al dente pasta for a delicious Indian-Italian fusion dinner.

15 min

PREP

20 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 pack pasta
- 1 tbsp curry
- 6 fl oz heavy cream
- 1 lb chicken meat
- 1 tbsp butter
- 3 tbsp sunflower oil
- 2 tsp salt
- 3 oz parmesan cheese
- 1 tsp turmeric
- 1 tsp cumin
- 1 tsp cilantro (coriander)
- 1 tsp red chilli

Instructions

1 Prepare the pasta

Bring a large pot of salted water to a boil over high heat. Cook 1 pack of pasta according to package directions until al dente. Reserve 1/2 cup of the starchy pasta cooking water, then drain the pasta and set aside.

2 Prepare the chicken

Cut 1 pound of chicken into bite-sized cubes, about 1-inch pieces. Pat the chicken dry with paper towels.

3 **Marinate the chicken**

In a medium bowl, combine the chicken pieces with 2 teaspoons curry powder, 1 teaspoon turmeric, 1 teaspoon cumin, 1 teaspoon coriander, and 1 teaspoon salt. Mix well to coat all pieces evenly and let marinate for 10 minutes while you prepare other ingredients.

4 **Cook the chicken**

Heat 1 tablespoon butter and 1 tablespoon oil in a large skillet or saucepan over medium-high heat until the butter foams. Add the marinated chicken pieces in a single layer and cook for 6-8 minutes, stirring occasionally, until golden brown on all sides and cooked through (internal temperature reaches 165°F/74°C).

5 **Create the curry sauce**

Reduce heat to medium-low and add 6 fluid ounces of cream to the pan with the chicken. Stir gently to combine and simmer for 3-4 minutes, stirring occasionally, until the sauce thickens slightly and coats the back of a spoon.

6 **Combine and finish**

Add the cooked pasta to the curry sauce and toss to combine thoroughly. If the sauce seems too thick, gradually add reserved pasta water, 2 tablespoons at a time, until you reach desired consistency.

7 **Serve**

Remove from heat and stir in 3 ounces of grated Parmesan cheese until melted and incorporated. Taste and adjust seasoning with salt if needed. Serve immediately while hot.

Tips

Choose the right pasta shape - penne, fusilli, or rotini work best as their shapes hold the creamy curry sauce effectively, ensuring each bite is full of flavor.

Marinate the chicken for at least 30 minutes, or preferably overnight, in yogurt and spices to ensure tender, flavorful meat that won't dry out during cooking.

Cook pasta just until al dente, as it will continue cooking slightly when combined with the hot curry sauce, preventing it from becoming mushy.

Use full-fat coconut milk or heavy cream for the richest, most luxurious sauce texture that coats the pasta beautifully.

Don't skip the blanching step for chicken - this pre-cooking method ensures even cooking and helps remove any impurities for cleaner flavors.

Adjust spice levels gradually by starting with less curry powder and red chili powder, then tasting and adding more as needed to suit your preference.

Reserve some pasta cooking water before draining - the starchy water can help thin the sauce if it becomes too thick and helps bind everything together.

Finish with freshly grated Parmesan cheese and fresh herbs like cilantro or parsley for added depth and color contrast.