

Chicken Curry

Authentic Indian chicken curry with aromatic spices, tender chicken, and rich tomato-onion sauce. Easy homemade recipe ready in 1 hour.

20	40	60	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chicken Curry

Ingredients

- 2 lb chicken meat
- 1 cup olive oil
- 1 cup onion
- 1 tbsp garlic
- 1 tomato
- 1 tsp cumin
- 1 tbsp curry
- 1 tsp turmeric
- 1 tsp cilantro (coriander)
- 1 tsp cayenne pepper
- 1 tbsp fresh lemon juice
- 1 tsp garam masala
- 2 tsp salt

Instructions

- 1 Prepare the chicken**

Cut 2 lb chicken into bite-sized pieces and pat completely dry with paper towels. Season generously with salt and set aside for 10 minutes at room temperature.
- 2 Brown the chicken**

Heat 1 tablespoon oil in a large heavy-bottomed pan over medium-high heat until shimmering. Brown chicken pieces in batches without overcrowding, 3-4 minutes per side until golden. Transfer to a plate and set aside.
- 3 Cook the aromatics**

Reduce heat to medium and add 1 diced onion to the same pan. Cook for 8-10 minutes, stirring occasionally, until golden brown and translucent. Add 1 minced garlic clove and cook 1 minute more until fragrant.
- 4 Toast the spices**

Add 1 tsp ground ginger, 1 tsp turmeric, 1 tsp ground coriander, 1 tsp cumin, and 2 tsp garam masala to the pan. Stir constantly for 1 minute until fragrant and darkened slightly.

5 Build the sauce base

Pour in 1 cup coconut milk and 1 cup diced tomatoes, stirring to scrape up any browned bits from the bottom of the pan. Bring to a gentle simmer and cook 5 minutes until tomatoes begin to break down.

6 Simmer the curry

Return browned chicken to the pan along with any accumulated juices. Bring to a boil, then reduce heat to low and cover. Simmer 20-25 minutes until chicken is cooked through and sauce has thickened.

7 Finish and serve

Taste and adjust seasoning with salt as needed. Remove from heat and stir in 1 tablespoon fresh cilantro. Serve immediately over rice.

Tips

Toast whole spices like cumin and coriander seeds in a dry pan for 30 seconds before grinding to intensify their flavor and aroma.

Marinate the chicken pieces in yogurt and salt for 30 minutes before cooking to ensure tender, flavorful meat that won't dry out during the simmering process.

Cook the onions slowly until they're deep golden brown - this caramelization is crucial for developing the rich, sweet base flavor of the curry.

Add a small pinch of sugar when cooking the tomatoes to balance their acidity and help them break down into a smooth sauce.

Temper the yogurt by whisking in a spoonful of the hot curry sauce before adding it to the pan to prevent curdling from temperature shock.

Let the curry rest for 10-15 minutes after cooking to allow the flavors to meld before serving - the taste will be noticeably better.

Garnish with fresh cilantro and a squeeze of lemon juice just before serving to brighten the rich, warming spices.

For the most authentic flavor, finish with a small amount of ghee (clarified butter) stirred in at the very end.