



Chicken Curry In A Hurry

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- 1/2 cup milk Indian curry paste (such as Patek's)
- 1/3 cup white wine vinegar
- 3 tablespoons minced peeled fresh ginger
- 2 teaspoons ground cumin
- 1 1/2 teaspoons ground cardamom
- 3 to 3 1/2 pounds cut up chicken
- 1 tablespoon olive oil
- 3 cups chopped onion (about 2 medium onions)
- 1 14.5 ounce can diced tomatoes in juice
- 1/3 cup chopped fresh cilantro

Combine curry paste, vinegar, ginger, cumin, and cardamom in a food processor. Blend into a paste. Transfer spice paste to a large bowl, add chicken pieces, and rub to coat well. Season with salt and pepper.

Heat 1 tablespoon oil in a large nonstick skillet or dutch oven over medium high heat. Add chicken pieces and any remaining spice paste to the skillet. Cook about 3 minutes per side or until well browned. Transfer chicken to a platter.

Add onions to skillet and cook until golden, approximately 5 minutes. If the pan dries out, add water one tablespoon at a time. Add tomatoes and juice, bring to a simmer. Add chicken to the skillet and bring back to a simmer. Reduce heat to medium low, cover and cook until about 25 minutes until the chicken is cooked through. Turn chicken once during cooking and add water by 1/4 cupfuls to thin the juices, if desired.

Sprinkle with fresh cilantro and serve.

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