



Yield: Serves 4-6

# Chicken Curry

## Chicken in an Aromatic Tomato Gravy

### Ingredients:

- 2 lbs Boneless/Skinless Chicken Breast (**Murgh**) - cut into bite sized pieces
- 1 Large Onion (**Pyaz**) – rough chopped / divided
- 4 cloves Fresh Garlic (**Leh-sun**) – crushed
- ½ inch piece Fresh Ginger (**Adrak**) – rough chopped
- 4 Roma Tomatoes (**Tamatar**) – seeded and rough chopped
- 1 ½ tsp **Garam Masala**
- 1 tsp Cumin Seeds (**Jeera**) – roasted and ground into a fine powder
- 1 tsp Turmeric Powder (**Haldi**)
- ½ tsp Red Chile Powder (**Lal Mirchi**) - amount to taste
- ⅛ tsp Black Pepper (**Kali Mirch**)
- Juice of ½ Lemon (**Nimbu Ras**)
- Kosher Salt (**Namak**) to taste
- 4 Tbs Oil - divided

### Preparation:

- 1) Place ¾ of the chopped onion along with the garlic and ginger in food processor or blender and purée into a smooth paste - Set aside
- 2) Heat 2 Tbs of the oil in a large, heavy bottomed pan, wok, or kadahi over medium-high heat - Once oil is hot, add the chicken pieces and sear until browned on all sides (chicken does not need to be cooked through) - Once browned, remove the chicken from the pan using a slotted spoon and set aside
- 3) Reduce heat to medium-low and (in the same pan) add onion/garlic purée (do not rinse work bowl) and the remaining chopped onion - Sauté until liquid is reduced by half and chopped onion begins to color - Add tomatoes to same food processor or blender and purée - Add tomato purée to pan and sauté until liquid is reduced by half
- 4) While reducing liquid, heat the remaining 2 Tbs of oil in a small pan or skillet over the lowest heat possible - Add all dry spices and cook (stirring occasionally) for 5 minutes
- 5) Transfer spice mixture to reduced tomato/onion mixture along with salt to taste - Mix thoroughly
- 6) Add chicken and all of its juices back to the pan - Stir to combine
- 7) Add ¾ Cup of water to the pan - Bring to a simmer
- 8) Cover and allow to simmer (stirring occasionally) for 20 minutes or until chicken is tender and cooked through (Add water as necessary to adjust consistency and to avoid sticking and scorching - Gravy should be 'medium/thick')
- 9) Add lemon juice and stir to combine - Adjust seasoning
- 10) Serve hot with basmati rice or your favorite Indian flatbread