

# Devine Chicken Curry

## Ingredients

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|          |                                                        |
|----------|--------------------------------------------------------|
| ½ lbs    | Chicken Thighs (boneless),<br>cut into 1-2 inch pieces |
| ½        | Large Onion (any kind)                                 |
| 2        | Dried Red Peppers                                      |
| 1"       | Grated Fresh Ginger                                    |
| 4 Cloves | Crushed into paste Fresh<br>Garlic                     |
| 1 tsp    | Kashmiri Chili Powder or<br>less to control heat level |
| 1        | 28 oz can of whole tomatoes                            |
| 2 TSP    | Madras Curry Powder – Sun<br>Brand (see picture)       |
| 1 tsp    | Salt (Kosher) ... to taste                             |
| 2 TSP    | Oil (olive or some vegetable<br>oil)                   |
| 1 TSP    | Fresh chopped Cilantro                                 |



## Directions

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Heat oil over medium flame

Add onions & dried red pepper and stir until onions are soft and almost brown.

Add Ginger and Garlic and stir.

Lower heat and add Madras Curry Powder & Kashmiri Chili powder stir for 2 mins. DO NOT BURN.

Add Chicken thighs, turn up to medium heat. Stir chicken pieces making sure all pieces are evenly coated with the spices and cook for 2-3 mins.

Add can of tomatoes and bring to a boil.

Adjust seasoning with salt & pepper

Turn down heat to a simmer, cover and cook until chicken pieces are tender and almost ready to shred. (Approx 30-40 mins)

If the curry is too thin continue cooking with lid removed until curry thickens to desired level.

Garnish with Fresh Cilantro.

Options: add 2 cups of Spinach when the curry is almost done.