



# Chicken Vindaloo

## Ingredients:

2 lbs chicken thighs (boneless, skinless), cut into bite-sized pieces  
2 tablespoons vegetable oil  
1 large onion, finely chopped  
3 garlic cloves, minced  
1-inch piece of ginger, grated  
3 tablespoons white vinegar  
2 teaspoons ground cumin  
1 teaspoon ground coriander  
2 teaspoons paprika  
1 teaspoon turmeric powder  
1 teaspoon cayenne pepper (adjust for spice level)  
1 tablespoon garam masala  
1 teaspoon ground cinnamon  
2 large tomatoes, finely chopped or blended  
1 cup water  
2 medium potatoes, peeled and diced  
Salt to taste  
Fresh cilantro, chopped (for garnish)

## Directions:

Heat vegetable oil in a large pot over medium heat. Add chopped onions and sauté until golden brown, about 8-10 minutes.

Add the garlic and ginger, and cook for 1-2 minutes, until fragrant.

Stir in the ground cumin, coriander, paprika, turmeric, cayenne pepper, garam masala, and cinnamon. Cook for 1-2 minutes to toast the spices.

Add the chicken pieces to the pot, stirring to coat them in the spice mixture. Cook for 5-6 minutes, until the chicken is lightly browned.

Pour in the vinegar and add the chopped tomatoes. Cook for 5-7 minutes until the tomatoes soften and the mixture thickens slightly.

Add water and the diced potatoes. Stir to combine, then bring the mixture to a boil. Reduce the heat to low, cover, and let simmer for 20-25 minutes, or until the chicken is cooked through and the potatoes are tender.

Season with salt to taste.

Garnish with fresh cilantro and serve hot with basmati rice or naan bread.

Prep Time: 15 minutes | Cooking Time: 40 minutes | Total Time: 55 minutes  
Kcal: 340 kcal | Servings: 6 servings