



Coconut Chicken Curry

YOU WILL NEED

CHICKEN BREAST, CUBED

COCONUT MILK, 1 CAN

CURRY POWDER, 3 TABLESPOONS

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Creamy Coconut Chicken Curry

Tender chicken simmered in a fragrant coconut curry sauce with warm spices—perfect with rice or naan!

Ingredients:

For the Chicken Curry:

- 1.5 lbs boneless, skinless chicken thighs (cut into bite-sized pieces)
- 1 tbsp olive oil
- 1 small onion, finely chopped
- 3 cloves garlic, minced
- 1 tbsp fresh ginger, grated
- 1 tbsp curry powder
- 1 tsp turmeric powder
- 1/2 tsp cumin powder
- 1/2 tsp paprika
- 1/2 tsp salt (adjust to taste)
- 1/4 tsp black pepper
- 1 can (13.5 oz) coconut milk
- 1/2 cup crushed tomatoes
- 1/2 cup chicken broth
- 1 tbsp soy sauce
- 1 tsp honey (optional for balance)
- 1/2 tsp red pepper flakes (optional for heat)
- 1/4 cup fresh cilantro, chopped (for garnish)

For Serving:

Cooked basmati rice or naan

Directions:

1 Sauté the Aromatics:

Heat olive oil in a large pan over medium heat.
Add onion and sauté until soft (about 3 minutes).
Stir in garlic and ginger, cooking until fragrant (1 minute).

2 Cook the Chicken:

Add chicken pieces and cook until lightly browned on all sides (5-7 minutes).

3 Add Spices & Sauce:

Sprinkle in curry powder, turmeric, cumin, paprika, salt, and black pepper. Stir well.
Pour in coconut milk, crushed tomatoes, and chicken broth. Stir to combine.

4 Simmer to Perfection:

Add soy sauce, honey, and red pepper flakes (if using).
Cover and let simmer on low heat for 20 minutes, stirring occasionally.

5 Serve & Garnish:

Taste and adjust seasoning if needed.

Serve over basmati rice or with warm naan.

Garnish with fresh cilantro and enjoy!



Prep Time: 30 mins |



Servings: 4 |



Kcal: ~400 per serving



Tips:



Use full-fat coconut milk for extra creaminess.



Swap chicken for shrimp or tofu for a different twist.



Add veggies like bell peppers, peas, or spinach for more nutrition.