Indian Chicken Curry

Ingredients
1 lb chicken thighs, cut into bite-sized pieces
2 tbsp vegetable oil
1 large onion, finely chopped
3 garlic cloves, minced
1-inch piece of ginger, minced
2 tsp ground cumin
1 tsp ground coriander
1 tsp turmeric powder
1 tsp garam masala
1 tsp chili powder (optional)
2 medium tomatoes, pureed
1 cup coconut milk or plain yogurt
Fresh cilantro, chopped (for garnish)
Salt to taste

Directions
Sauté the Base: Heat oil in a large skillet over medium heat. Sauté onions until golden, then add garlic and ginger and cook for another minute.

Spice It Up: Stir in cumin, coriander, turmeric, garam masala, and chili powder. Cook for 1-2 minutes until fragrant.

Build the Sauce: Add the chicken pieces and cook until lightly browned. Stir in tomato puree and simmer for 5 minutes.

Creamy Touch: Pour in coconut milk or yogurt. Simmer gently for 15-20 minutes until the chicken is cooked through and the sauce thickens.

Garnish & Serve: Top with fresh cilantro and serve hot with rice or naan.

Prep Time: 15 minutes
Cook Time: 25 minutes
Servings: 4