

# CHICKEN CURRY

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**Servings:** Up to 4  
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**Cooking Time:** 40 Minutes  
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“Cool fall nights have me thinking about big flavors and classic comfort, and chicken curry hits both marks.”

## INGREDIENTS

- 1 pack Farmer Focus boneless, skinless chicken thighs, cut into 1-inch cubes
- 1 teaspoon sea salt
- 2 tablespoons grated fresh ginger
- 4 cloves garlic, minced
- 1/2 cup plain yogurt
- 2 tablespoons canola oil
- 2 yellow onions, diced
- 4 medium tomatoes, chopped
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cumin
- 1 teaspoon garam masala
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon chili powder
- 1/2 cup chicken stock, plus more as needed
- Green onions, cilantro, and fresh lemon to serve



## DIRECTIONS

1. Working ahead, toss chicken with salt, half the garlic and ginger, and the yogurt. Cover and set in the fridge for up to 24 hours.
2. Set a large skillet over medium heat. Add the oil and then the onions. Cook 20 minutes, stirring often.
3. Add remaining garlic and ginger and cook 3 minutes more.
4. Add tomatoes and cook 5 minutes.
5. Fold in the spices and the chicken and yogurt mixture, stirring well.
6. Add the stock, cover, and cook 15 – 20 minutes.
7. Add a splash more water or stock as needed. Add sea salt to taste.
8. Serve curry over rice. Garnish with sliced green onions, cilantro leaves, and a squeeze of lemon.
9. This recipe can easily be doubled to feed a crowd.