

# Curry Time!

June 8, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*I absolutely love curry. With so many different variations of curry that you can make, I say try a few and find which one is your favorite. I love making curry sauces with coconut milk! It makes it saucy and creamy and it doesn't matter if I do chicken, seafood or vegetarian curry I love them all over fluffy rice! This super simple recipe is delicious, easy and you can make it with any protein!*

*Serves: 6 Total cook time: 45 minutes*

## **For the Curry**

- 1/2 tbsp olive oil
- 1/2 tsp cumin
- 1-1/2 tsp garam masala
- 2 tsp curry powder
- 1/2 onion, minced
- 5 cloves garlic, minced
- 1 tblspn of fresh ginger, minced
- 1 large tomato, chopped
- 2 tbsp fresh cilantro, chopped

- *1/2 cup coconut milk*
- *2/3 cup water*
- *8 oz 1 large potato, peeled and diced small*
- *6 skinless chicken thighs*
- *kosher salt to taste*

### ***for the rice***

*-2 cup basmati rice*

*-2 1/2 cups water*

*-Large pinch salt*

Rinse rice and strain. In a large pot bring water to boil, add in salt and washed rice. Let cook over medium heat until water is absorbed. Reduce heat to low and cover cook for 12 -15 minutes. Fluff rice with fork and taste for doneness.

While rice is cooking let's get our curry going.

Heat oil in a large deep skillet, over medium heat.

Add onion, garlic and ginger and sauté 1 minute. Add cumin, masala and curry powder and mix well, cooking 1 minute. We want to add in the spices now to toast them and bring out all the natural aromatics creating maximum flavor.

Place chicken in the pan and season with salt and pepper. Cook for 5 -6 minutes.

Add tomatoes, cilantro, coconut milk and water. If you love heat you can add in any chiles or favorite spice blend or heat source in now.

Stir all ingredients and cover pan, simmer on medium-low until chicken is cooked through, about 20 minutes.

Add potatoes cover for an additional 10 minutes, or until the potatoes are tender. Taste for seasoning and adjust if necessary. This recipe can be done with shrimp instead or swap out for cauliflower florets and it will be equally delicious. Spoon over fluffy rice and enjoy!