

# Homestyle Chicken Curry

Food Network Kitchen

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## Servings: 4

*8 skinless/ bone-in (3 pounds) chicken thighs and drumsticks, four of each*  
*Kosher salt*  
*freshly ground pepper*  
*1/4 cup vegetable oil*  
*4 green cardamom pods*  
*1 one-inch piece cinnamon stick*  
*1 whole clove*  
*2 onions, thinly sliced*  
*1 tablespoon grated fresh ginger*  
*4 cloves garlic*  
*2 teaspoons ground coriander*  
*1 1/2 teaspoons ground cumin*  
*1 teaspoon Kashmiri chili powder or hot paprika*  
*1/2 teaspoon ground turmeric*  
*3 small plum tomatoes, diced*  
*1 pound Yukon Gold potatoes, peeled and cut into 1-1/2-inch chunks*  
*cooked basmati rice (for serving)*  
*chopped fresh cilantro (for topping)*

## Preparation Time: 50 minutes

Season the chicken all over with salt and pepper.

In a large Dutch oven over high heat, heat two tablespoons of vegetable oil. Add the chicken in a single layer. Brown for 3 to 4 minutes per side. Remove to a plate.

Reduce the heat to medium high. Add the remaining two tablespoons of vegetable oil to the pot along with the cardamom pods, cinnamon stick and clove. Cook, stirring, until the whole spices are toasted, about 20 seconds.

Add the onions, season with 1/2 teaspoon of salt. Cook, stirring, until soft and browned, 8 to 10 minutes. Add the ginger and garlic and cook, stirring, until golden, about 2 minutes. Add the coriander, cumin, chili powder and turmeric. Cook, stirring and scraping the pan, until the ground spices are toasted, about 30 seconds.

Add the tomatoes and cook, stirring until they break down, 4 to 5 minutes. Return the chicken and any juices to the pot. Stir in 1-1/4 cups of water and bring to a boil. Reduce the heat to medium-low. Cover and simmer until the chicken is almost cooked through and the sauce has thickened slightly, about 12 minutes.

Tuck the potatoes among the chicken pieces, submerging them as much as possible. Season with 1/2 teaspoon of salt. Cover and simmer until the chicken is tender and the potatoes are just cooked through, 18 to 20 minutes. Uncover and simmer, turning the potatoes, until the curry is thickened, 8 to 10 minutes.

Thin the curry with water, if necessary. Season with salt.

Serve with rice and top with cilantro.

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Per Serving (excluding unknown items): 267 Calories; 15g Fat (47.3% calories from fat); 4g Protein; 32g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 19mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 3 Fat.