



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Indian Chicken Curry –

- 3 tbl. olive oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 3 tbl. Madras curry powder
- 1 tsp. ground cinnamon
- 1 tsp. ground paprika
- 1 bay leaf
- ½ tsp. grated fresh ginger
- ½ tsp. white sugar
- Salt to taste
- 2 skinless, boneless chicken breast halves, cut into bite-size pieces
- 1 tbl. tomato paste
- 1 cup plain yogurt
- ¾ cup coconut milk
- ½ lemon, juiced
- ½ tsp. cayenne pepper

1. Heat olive oil in a skillet over medium heat. Sauté onion until lightly browned. Stir in garlic, curry powder, cinnamon, paprika, bay leaf, ginger, sugar and salt. Continue stirring for 2 minutes. Add chicken pieces, tomato paste, yogurt, and coconut milk. Bring to a boil, reduce heat, and simmer for 20 to 25 minutes.

2. Remove bay leaf, and stir in lemon juice and cayenne pepper. Simmer 5 more minutes. Serve with basmati rice.

Credit: allrecipes.com