

Murgh Kari (Indian Chicken Curry)

3 lbs skinless, boneless chicken breasts or thighs, cut into cubes

Olive oil

1 onion, chopped

1 tbsp minced garlic

Thumb-sized piece fresh ginger, grated

10-12 small and thin Indian chili peppers, minced (optional)

1 tbsp curry powder

1 tsp cumin

1 tsp turmeric

1 tsp coriander

1 tsp cayenne pepper

1 tbsp water

1 30-oz can crushed tomatoes

10 oz plain yogurt (regular or Greek)

2 tbsp chopped fresh cilantro, divided

1 tsp salt

1 tsp garam masala (see note below)

1 tbsp lemon juice

Heat a bit of oil in a large pot over high heat, then brown the chicken.

Transfer the chicken to a plate and set aside.

Add a bit more oil if needed and reduce the heat to medium. Add and stir the onion, garlic and ginger (and the chili peppers, if desired) for a few minutes until the onion turns translucent. Add the curry powder, cumin, turmeric, coriander, cayenne and water and cook for about a minute while stirring. Add the tomatoes, yogurt, 1 tbsp cilantro and salt. Return the chicken to the skillet, stir well and bring to a boil. Sprinkle the garam masala and the remaining 1 tbsp cilantro over everything and simmer covered for about 20 minutes. Sprinkle with lemon juice and serve over rice.

A note on the garam masala: This is the sort of ingredient you find only in Indian grocery stores. If you don't have one near you, you can make

your own by combining 1 tbsp cumin, 1½ tsp coriander, 1½ tsp cardamom, 1½ tsp black pepper, 1 tsp cinnamon, ½ tsp cloves and ½ tsp nutmeg to make about ¼ cup.