

Easy Chicken Curry

Savannah · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

6

Description

Try this easy chicken curry recipe for one of the simplest curry dishes you'll ever make. Just sauté chicken breasts with onion and curry powder then serve over hot cooked rice with a side of mango chutney if desired.

Ingredients

- - ¼ cup olive oil - 2 large onions
- diced - ½ cup curry powder
- or to taste - 6 skinless
- boneless chicken breast halves - cut into strips

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Heat oil in a large skillet over medium heat until hot. Add onion and sauté until soft and golden brown
2. 5 to 8 minutes. Dotdash Meredith Food Studios Slowly stir in curry powder until well blended. Dotdash Meredith Food Studios Add chicken; reduce the heat to low
3. cover
4. and cook until chicken is no longer pink in the center and the juices run clear
5. 20 to 40 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Uncover and cook
6. stirring constantly to prevent burning
7. until pan juices reduce to desired amount
8. 3 to 5 minutes. Dotdash Meredith Food Studios