



Chicken Vindaloo

Savannah · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

Chicken vindaloo is a spicy curry dish. It was originally a Portuguese dish of spicy pork but you can add any meat you wish.

Ingredients

- 1 teaspoon ground turmeric - ½ teaspoon ground cardamom - ½ tablespoon ground cinnamon - ½ teaspoon ground coriander - ½ teaspoon ground cloves - ½ teaspoon ground cumin - ½ teaspoon paprika - ¼ teaspoon cayenne pepper
- or to taste - 2 cups chopped onion - 1 tablespoon olive oil - 3 cloves garlic
- minced - 1 tablespoon grated fresh ginger root - 1 tablespoon tomato paste - 1 pound skinless boneless chicken thighs
- cut into 1 1/2-inch pieces - 2 large potatoes
- cut into 1/2-inch cubes - 2 (14.5 ounce) cans diced tomatoes
- drained - 1 ½ cups chicken broth - 2 tablespoons wine vinegar - 1 bay leaf - salt and black pepper to taste

Instructions

1. Toast turmeric
2. cardamom
3. cinnamon
4. coriander
5. cloves
6. cumin
7. paprika
8. and cayenne pepper in a Dutch oven or large pot over medium-low heat until fragrant
9. about 2 minutes. Stir spices constantly as they toast to ensure they do not burn. Stir in onion
10. olive oil
11. garlic
12. and ginger. Increase heat to medium; cook and stir until onion is softened
13. about 5 minutes. Stir in tomato paste until no lumps of paste remain. Add chicken
14. potatoes
15. tomatoes
16. broth
17. wine vinegar
18. and bay leaf; bring to a boil
19. then reduce heat to medium-low. Cover and simmer until potatoes are tender and chicken is no longer pink in the center
20. about 15 minutes. Uncover and continue cooking until sauce thickens slightly
21. about 5 minutes more. Season with salt
22. black pepper
23. and additional cayenne pepper.