

Creamy Cashew Chicken Curry

Savannah · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 50 mins

Description

Mooove over real cream this rich and creamy chicken curry is made with cowfree cashew cream which is remarkably similar to heavy cream in appearance taste and insauce behavior In fact cashew cream actually thickens up faster Make this straightforward recipe with some garam masala and garnish with whole cashews lime wedges and cilantro Serve with rice garlic naan or both

Ingredients

- - 2 teaspoons kosher salt
- or more to taste - 2 teaspoons paprika - 2 teaspoons garam masala - 1 ½ teaspoons ground cumin - 1 teaspoon ground coriander - ½ teaspoon cayenne pepper - ½ teaspoon ground turmeric - 2 pounds boneless
- skinless chicken thighs - 1 tablespoon vegetable oil - 2 tablespoons butter
- divided - 1 yellow onion
- chopped - 4 garlic cloves
- minced - 2 tablespoons tomato paste - 1 tablespoon minced fresh ginger root - 1 cup chicken broth - 2 cups cold water - ¾ cup whole roasted cashews - ? cup sliced green onions - ? cup freshly chopped cilantro - 1 lime
- juiced

Instructions

1. Mix salt
2. paprika
3. garam masala
4. cumin
5. coriander
6. cayenne
7. and turmeric together in a small bowl. Set spice mix aside. Cut one chicken thigh in half lengthwise along the crease. Halve the thicker portion to end up with three 2-inch pieces. Repeat with the remaining chicken thighs. Transfer chicken to a bowl. Add oil and about 1/2 of the spice blend; mix thoroughly. Cover with plastic wrap and marinate in the refrigerator for 4 to 12 hours. When ready to cook
8. heat 1 tablespoon butter in a large pan over high heat until melted and golden brown. Add chicken in a single layer and cook until browned
9. 4 to 5 minutes per side. Return chicken and any accumulated juices to the bowl. Heat remaining butter in the same pan over medium-high heat. Add onion
10. garlic
11. tomato paste
12. ginger
13. and the remaining spice blend. Cook and stir until fragrant
14. 2 to 3 minutes. Pour in chicken broth and bring to a simmer. Add chicken and any accumulated juices. Combine water and cashews in a blender; blend on high speed until very smooth
15. then stir into the pan. Reduce the heat to medium and simmer until flavors blend
16. 15 to 20 minutes. Stir in green onions and cilantro; taste for seasoning. Squeeze in lime juice. Chef John
Chef's Notes Feel free to use any prepared curry spice blend instead of garam masala. After adding the cashew cream
17. you can simmer this for as little as 5 to 10 minutes (just until the chicken is cooked) or as long as 45 minutes
18. depending on how thick you want your sauce. Try this with my recipe for garlic naan.