



Sri Lankan Chicken Curry

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

Based on a traditional Sri Lankan family recipe this curry is spicy and full of flavor Try this recipe and you will love it Serve with basmati or jasmine rice and any other curried dish

Ingredients

- - 3 (6 ounce) boneless skinless chicken breasts - 2 tablespoons white vinegar - 1 teaspoon tamarind juice (Optional) - ¼ cup Madras curry powder - 1 tablespoon salt
- or to taste - 1 teaspoon ground black pepper - 2 tablespoons coconut oil - 1 red onion
- sliced - 4 green chile peppers
- halved lengthwise - 8 green cardamom pods - 6 whole cloves - 12 curry leaves - 1 teaspoon fresh ginger root
- crushed - 1 (2 inch) cinnamon stick
- broken in half - 3 cloves garlic
- minced - ½ cup water - 1 ½ tablespoons tomato paste - 3 tablespoons roasted Madras curry powder - ½ (14 ounce) can coconut milk

Instructions

1. Cut the chicken into bite-sized pieces. Combine the vinegar
2. tamarind juice
3. 1/4 cup curry powder
4. salt
5. and pepper in a bowl. Add chicken and toss to coat. Heat the coconut oil in a wok or frying pan over medium heat. Cook the sliced onion
6. green chiles
7. cardamom pods
8. cloves
9. curry leaves
10. ginger
11. and cinnamon stick until the onion has softened and turned translucent
12. about 5 minutes. Reduce heat to medium-low
13. and continue cooking and stirring until the onion is very tender and dark brown
14. 15 to 20 minutes more. Stir in the garlic and cook for an additional minute. Add the chicken mixture
15. water
16. and tomato paste. Stir and simmer until the chicken is cooked through
17. about 10 minutes. Add the roasted curry powder and stir until evenly dispersed. Gradually stir in the coconut milk and simmer for 2-3 more minutes. (Do not overheat or the coconut milk may curdle.) Editor's Notes
Roasted curry powder and tamarind juice are available from specialty purveyors or online sources. If curry leaves are unavailable
18. you may substitute 2 bay leaves. To roast your own curry powder
19. heat 3 tablespoons of curry powder in an ungreased skillet over medium heat
20. stirring frequently
21. until fragrant and slightly browned. Immediately transfer the spice to a bowl to cool.