



Chicken and Broccoli Curry

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 55 mins

Description

There are a handful of basic fundamental recipes that anyone who really wants to learn how to cook has to master. It's learning to make dishes like this chicken and broccoli curry that allows you to go from someone who knows how to follow a recipe to someone who actually creates recipes. The same basic technique is going to work no matter what meats, vegetables, and spices you use. Serve over rice, noodles, or even French fries for a curry version of poutine.

Ingredients

- 1 tablespoon ground cumin - 2 teaspoons ground coriander - 2 teaspoons smoked paprika - 1 teaspoon ground turmeric - 1 teaspoon freshly ground black pepper - 2 teaspoons kosher salt - 1/2 teaspoon cayenne pepper - 1 pound skinless
- boneless chicken breasts - 1 pound fresh broccoli - 2 tablespoons unsalted butter - 1 tablespoon olive oil - 2 cloves garlic
- crushed - 1 (14 ounce) can full-fat coconut milk - 2 tablespoons ketchup - 1/2 cup chicken broth - 1/4 cup thinly sliced green onion

Instructions

1. Mix cumin
2. coriander
3. paprika
4. turmeric
5. black pepper
6. salt
7. and cayenne together in a small bowl for the spice blend. Coat chicken breasts generously on both sides with about 1/2 of the spice blend and refrigerate
8. 2 to 12 hours. Reserve remaining spice blend until needed. Cut broccoli florets off the stems. Slice the stems into strips
9. and then into 1/4-inch cubes
10. and reserve. Cut the florets into 1-inch pieces and set aside. Heat butter and olive oil in a deep skillet or saucepan over medium-high heat. Add the chicken breasts and brown well
11. about 3 minutes on each side. Transfer onto a plate and let cool enough to handle
12. about 10 minutes. While chicken cools
13. add garlic to the pan drippings. Cook and stir over medium-high heat for 30 seconds. Stir in the remaining spice blend and toast for 30 seconds. Pour in coconut milk and stir in ketchup
14. making sure to scrape up any bits from the bottom of the pan. Bring to a simmer; reduce heat to medium
15. stir in chicken broth
16. and let simmer until reduced
17. about 10 minutes. Stir cubed broccoli stems into the sauce and cook until almost tender
18. 5 to 7 minutes. Meanwhile
19. cut chicken breasts into 1/2-inch strips
20. and then into 1/2-inch cubes. Increase skillet heat to medium-high and add broccoli florets. Cover and cook until almost tender
21. 3 to 4 minutes. Add chicken
22. and cook
23. stirring
24. until chicken is no longer pink in the center
25. and the broccoli is just fully tender
26. about 3 minutes. Taste and adjust seasoning. Serve immediately. Top with thinly sliced green onions. Chef John Recipe Tips You can use either sweet or smoked paprika for the spice rub. You can use boneless
27. skinless chicken thighs instead of chicken breasts. If using thighs
28. add them to the pan with the broccoli stems
29. as they will take a little bit longer to cook than breasts. If you want to prepare this faster
30. skip chilling the chicken breasts after applying the spice rub.