

Katy Richard's

Chicken Curry

Ingredients:

- 3 - 3.5 lb. boneless, skinless chicken thighs
- 3 tbsp. olive oil
- 1 large onion, chopped fine
- 2-inch piece fresh ginger, peeled & grated
- 3 cloves garlic, minced or pressed
- 1 14oz. can whole tomatoes & juice
- spice mix
 - 2 tsp. salt
 - 2 tsp. ground coriander
 - 2 tsp. cumin
 - 1 tsp. paprika
 - 1 tsp. chili powder
 - 1 tsp. ground turmeric
 - 1/2 tsp. cayenne
 - 1/4 tsp. ground cinnamon
 - 1/8 tsp. ground cloves
 - 2 bay leaves

Directions:

1. Measure, prep, and separate ingredients first. Put the onions in one bowl, ginger and garlic in another, and the spices in another. You'll want them ready to go.
2. Sauté onion in oil just until beginning to brown, reduce heat.
3. Stir in ginger & garlic. Cook, stirring constantly, for 2 minutes.
4. Stir in remaining spices and add the tomatoes and juice, squeezing the tomatoes as you do so to break them up. Pour in all the excess juice, as this will form a delicious gravy at the bottom of the dish. Combine well, remove from heat.
5. Place chicken in coverable casserole dish; cover chicken with the mixture.
6. Place covered dish in an oven pre-heated to 450°F.
7. Bake until chicken is tender for 1 hour. Remove lid, bake an additional 10-15 minutes to brown top a bit.
8. Serve with mashed potatoes.

Editor's notes:

- *Rice is the traditional starch for curry, but this is not what I would call a traditional curry. It IS good with rice, though. But mashed potatoes are just better, in my humble opinion. It really soaks in that delectable tomato gravy. Mmmm.*
- *Also, while the recipe specifies a casserole dish, for most of my life we've actually used a clay cooker. If you have a clay cooker, use it to give this dish an extra flourish!*