

NORTH INDIAN CHICKEN CURRY

INGREDIENTS

- 2 tbsp. canola oil
- 2 cups onions, finely chopped (about 2 medium onions)
- 1 cup plain yogurt, room temperature
- 1 tsp. cornstarch
- 1 tbsp. ginger, minced
- 1 tbsp. garlic, minced
- 1 to 2 fresh serrano chiles, minced
- 4 lb. bone-in chicken thighs, skin and excess fat removed
- 1 tbsp ground coriander
- 1½ tsp. ground cumin
- ¾ tsp. turmeric
- ¾ tsp. cayenne
- 1 28-oz. can whole peeled tomatoes, chopped with their juices
- ½ cup fresh cilantro, chopped, more for garnish
- Kosher Salt
- 1½ tsp. garam masala

INSTRUCTIONS

1. Heat the oil in a deep Dutch oven or wide saucepan over medium-high heat.
2. Add the onion and cook for about 4 minutes, stirring often.
3. Reduce the heat to medium and cook until the onions are golden brown, stirring often, about 10 to 12 minutes (be careful not to burn them, lower the heat if necessary).
4. Put the yogurt in a bowl and add the cornstarch, mix well.
5. Add to the onions the ginger, garlic, chiles and cook for 2 minutes, stirring often.
6. Add chicken thighs and cook until they begin to brown, 5 to 6 minutes, stirring occasionally.
7. Turn your heat down to medium-low and add your spices, the coriander, turmeric and cayenne. Stir often and cook for 2 minutes.
8. Add the tomatoes and their juices, the yogurt, the cilantro and about 2 tsp. of salt.
9. Stir well, cover and bring to a boil.
10. Lower your heat and simmer for 20-25 minutes or until chicken is cooked through.
11. Add the garam masala and stir well.
12. When serving, garnish with more cilantro.

Source: <https://www.valerieskeepers.com/north-indian-chicken-curry/>