



## CHICKEN CURRY WITH STEAMED RICE

BY KEVIN WALKER, CMC

### INGREDIENTS

- 2 Tbsp Sunflower Oil
- 1 Each Onion, Sliced thin
- 2 Heads Garlic, Chopped
- 2 Tbsp Ginger root, Grated
- 1-1/2 Tbsp Curry powder
- 1/2 Tbsp Cumin, ground
- 1/2 Tbsp Garam masala
- 1/2 Tbsp Coriander
- 1/2 Tbsp Turmeric
- 1 Each Tomato, Diced
- 2 Each Red peppers, Diced
- 1 Each Poblano pepper, Diced
- 2 Cups Chicken stock
- 2 Pounds Chicken thighs, Skinless, diced
- 1 Tbsp Kosher salt
- 1/2 Can Coconut milk
- 1 Each Lime
- 2 Cups Basmati rice, Rinsed
- 3 Cups Water
- 1 Bunch Cilantro, Chopped

YIELD: 4-6 OUNCE PORTIONS



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METHOD

1. Heat sunflower oil in pot
2. Add onions and caramelize
3. Add garlic and ginger. Sauté for 2 minutes
4. Add spices and sauté for 2 minutes
5. Add tomato, peppers, and sauté two minutes
6. Add chicken stock and thighs. Add salt. Simmer for 20 minutes
7. Add coconut milk and lime juice. Adjust the seasoning if needed
8. While curry is simmering cook the rice
9. Combine rice and water, cover, bring to a boil, reduce heat, cook until holes appear in rice. Remove from heat, let stand for 10 minutes
10. Fold in cilantro