Almond Coriander Chicken

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

This dish is fantastic with Pilau Rice and crispy pappadams.

Cooking the Onions

To start this dish, finely dice the onions.

Heat a large Dutch oven or fry pan over medium heat and add the ghee. Sweat the onions, bay leaves and salt for approximately 25 to 30 minutes.

Meanwhile, peel and roughly chop the garlic, ginger and chilies. Place into food processor and purée.

Once the onions are very soft, add the garlic, ginger and chilies and cook for another 3 minutes or so. Then add all of the remaining spices and seasonings and cook for another 2 minutes. Add the water and bring the mixture to a boil. Reduce the heat to low and cover. Let the mixture simmer for 10 to 15 minutes.

Step 1: Cooking the Onions

- 4 whole onions
- 1/2 cup ghee (can substitute with unsalted butter)
- 2 bay leaves
- 1 1/2 tsp sea salt
- 2 large garlic cloves
- 2 tbsp fresh ginger
- 2 whole green chilies
- 1 tsp freshly ground black pepper
- 1 tbsp ground cumin
- 1 1/2 tsp ground coriander
- 1/4 tsp chili powder
- 1/2 tsp turmeric powder
- 1/4 tsp paprika
- 1 cup water

Cooking the Chicken

If you bought bone-in chicken breasts, you will need to first debone them. Make sure to save the bones for the next time you make stock.

Dice the chicken into approximately 1" -inch cubes. Add the diced chicken to the sauce. Place the lid on the pot and gently simmer for another 10 to 15 minutes or until the chicken is almost fully cooked through.

Step 2: Cooking the Chicken

- 8 (4 whole) chicken breasts

Finishing the Curry

Grind the almonds in a food processor. Add the cream and blend until you achieve a smooth paste.

Add the almond paste to the chicken mixture and stir. Check for seasoning and adjust, if necessary.

To finish, add the chopped cilantro and enjoy. This is especially good with Pilau Rice and crispy pappadams! Yum!

Step 3: Finishing the Curry

- sea salt, to taste
- 1/2 cup blanched almonds
- 3/4 cup cream
- 1 bunch cilantro