

CAFE THOMPSON RECIPE

GOAN- PORTUGUESE CHICKEN THIGH VINDALOO

Goan Chicken Vindaloo is a classic fusion of Portuguese and Indian culinary traditions, evolving from the 16th-century dish carne de vinha d'alhos (meat in garlic wine). This detailed recipe focuses on using chicken thighs to ensure the meat remains succulent while absorbing the bold, acidic and spicy flavors.

SERVES 6

INGREDIENTS

- 2 1/2 pounds chicken thighs
- 2 teaspoons garlic cloves, minced
- 2 teaspoons fresh cilantro, chopped
- 2 ounces vindaloo sauce, Monsoon Kitchens Inc.
- 1 teaspoon thyme, chopped
- 2 teaspoons ginger, minced
- 1 teaspoon kosher salt
- 1 teaspoon olive oil
- 3 cilantro sprigs

DIRECTIONS

In a bowl, mix all of the seasoning ingredients. Add the chicken.

In a pot, add the oil to medium heat, add the seasoned chicken and cook for 30 minutes or until the chicken reaches 165 F. Set aside for service.

Garnish with cilantro sprigs.

Side dishes

Turmeric Rice
Kachumbari
Bombay Aloo

