



Celebrating Food, Art & Culture



FIJIAN CHICKEN CURRY

Servings: 10

Ingredients

- 3 pounds boneless skinless chicken thigh, cut into large cubes
- 1/2 cup onion, finely chopped
- 3 tablespoons ginger, finely chopped
- 2 tablespoons garlic, finely chopped
- 2 teaspoons kosher salt
- 3 ounces coconut oil
- 2 teaspoons ground turmeric
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons garam masala
- 2 teaspoons chili powder
- 2 quarts chicken stock
- 2 cups large, diced potato
- 2 cups large, diced tomato
- 1 cup chopped cilantro, for garnish

Directions

In a mixing bowl add the chicken, onion, ginger, garlic and salt. Toss to coat evenly, cover and let marinate refrigerated for 12 hours.

Heat the coconut oil in a large skillet over medium heat. Add the turmeric, cumin, coriander, garam masala and chili powder. Stir to combine and let cook for 2 to 3 minutes.

Add the marinated chicken and stir to coat. Let cook for 6 minutes. Add the chicken stock and bring to a simmer. Add the potato and lower heat to low. Let cook for 15 minutes. Add the tomato, stirring it into the skillet and let cook 10 minutes. Taste and adjust seasoning if needed.

Garnish with the chopped cilantro and serve immediately.

Side dish

Homemade Roti