



## No More Curry

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 2 chicken breasts, diced **\*\*Marinade\*\*** ----- - 4 tbs vanilla yogurt - 1  
clove garlic, minced - 2 tsp minced ginger - 1 tsp ground cumin - 1 tsp garam masala -  
3 tbs lemon juice - 1 tsp chilli powder - salt to taste **\*\*Sauce\*\*** ----- - 1  
large tomato, diced - 3 tbs tomato paste - 1 onion, diced - 1 tsp minced ginger - 1 clove  
garlic, minced - 1/2 tsp ground cumin - 1/2 tsp ground coriander seed - 1 cup coconut  
milk - salt to taste

### Instructions

This curry leaves in its wake a group of dazed people wandering around aimlessly with empty bowls muttering, "No more curry? No more curry?" It's a little sweet with a great kick and lots of flavor. A glass of rioja would go nicely. Please try to use fresh garlic, ginger, and lemon juice. I find this helps in making it tasty gorgeous. 1. Marinate the diced chicken breasts in the yogurt mixture. You can do this overnight or if you're in a rush, marinate it for the time it takes to prep all the ingredients for the sauce. 2. Sweat the onion, garlic, and ginger in a pan until translucent. Add the dry spices (cumin, coriander, chili powder) and stir until you have a very dry mixture. 3. Then add the tomato, tomato paste, and coconut milk. Mix well and set aside on a medium heat burner to allow it to reduce down a bit. 4. Meanwhile, dump the entire bowl of marinade and chicken pieces into a pot. Cook on a medium heat, being very careful not to over cook the chicken. (Who likes dry chewy chicken? Not me.) 5. Using a slotted spoon, transfer all the chicken to the sauce. Discard the marinade. (It had raw chicken in it!) Give the chicken a quick mix in the sauce and serve immediately with rice (Goes great with my saffron rice recipe!), noodles, naan, etc. If you can't take the heat, leave the chilli powder out! Vegetarian? Try replacing the chicken with potato. No need to marinade. Just cook the potato pieces in the yogurt marinade sauce or pop them in the oven.