



JERNEJ KITCHEN

COCONUT CURRY CHICKEN

Coconut Curry Chicken is made with chicken thighs and cooked in a thick, creamy, coconut milk sauce. Quick and easy dinner recipe for any day of the week.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	45	MINUTES
TOTAL TIME:	55	MINUTES

COCONUT CURRY CHICKEN

2 tbsp coconut oil

6 chicken thighs (skin on, bone in)

1 onion, peeled and chopped

2 cloves of garlic, peeled and chopped

1 tbsp ginger, peeled and chopped

1/4 chili, chopped

spices: 1 tsp paprika, 1/2 tsp ground coriander, 1/2 tsp ground cumin, 1/4 tsp ground turmeric, 1/2 tsp ground cloves)

2 tbsp red curry paste

200 g canned crushed tomatoes (7/8 cup)

240 g chicken stock (or water) (1 cup)

1 can coconut milk (400 ml)

100 g okra, chopped (1 cup or 3.5 oz)

150 g broccoli florets (or chopped) (7/8 cup or 5.4 oz)

SEAR THE CHICKEN

Place the chicken thighs on a large plate. Pat them dry. Season the chicken thighs on both sides with salt and pepper. Place a large pot over medium-high heat. Add coconut oil. When the oil is hot, add skin side down chicken thighs. Sear on each side for 3 - 4 minutes. Transfer to a plate.

TIP

[You can use skinless and boneless chicken thighs.](#)
[You can use a pressure cooker for this recipe as well.](#)

COOK

Add chopped onion, chopped garlic, chopped ginger, and chopped chili to the same pot. Cook for about 5 minutes on low heat, stirring occasionally. Add the spices (paprika, coriander, cumin, turmeric, and cloves), red curry paste, canned crushed tomatoes and seared chicken thighs with all the remaining juices. Cook for 20 minutes.

COCONUT CURRY CHICKEN

Pour the coconut milk to the curry, stir to combine, then add broccoli, okra, and kale. Cover with a lid and cook for 15 minutes. Remove from the heat, season with salt and pepper. Serve over basmati rice. Optionally serve with a lemon or lime wedge to add some freshness.

TOOLS AND EQUIPEMENT

kitchen knife
cutting board
pot with a lid