

Chicken Cashew Curry

A unique set of flavors add depth to this easy-to-prepare white chicken curry made with cashew nuts, onion and coconut along with a touch of whole spices and herbs. Makes a hearty weekday meal or an impressive entertaining option; best served with Indian bread Naan or steamed Basmati rice.



Prep Time	Cook Time
10 mins	25 mins

Servings: 4

Ingredients

- 1/3 cup unsalted cashew nuts
- 1 cup chopped onion
- 1/4 cup shredded fresh or desiccated coconut see notes
- 1-3 whole green chili peppers Thai or Serrano (reduce for less spice)
- 1 tablespoon cooking oil
- 1 whole black cardamom or 2 whole green cardamom
- 1 cinnamon stick 2 inches long
- 1 teaspoon cumin seeds
- 1/4 teaspoon ground red chili
- 1/4 teaspoon ground coriander
- 1/2 teaspoon salt more to taste
- 1 lb chicken thighs cut in 1 inch pieces, bone in chicken works too
- 1 cup chicken stock can be replaced with water
- Chopped cilantro

Instructions

1. Start by making a paste of the cashew nuts, chopped onion, shredded fresh or desiccated coconut, and fresh green chili peppers in a food processor or blender. Add 1/2 cup of water to aid in grinding.
2. Heat a pan with cooking oil and add the cardamom, cinnamon stick, and cumin seeds to it. Stir for about 30 seconds to release the flavor of the whole spices, but don't let the whole spices burn.
3. To the spiced oil - add the cashew-onion paste, ground spices, and salt. Stir the spices and add the cut or bone-in chicken and chicken broth or water.
4. Bring to a boil and cook covered for 10-12 minutes on a medium-low flame. Stir intermittently and add 1/4 cup of broth or water at a time, only as required, to avoid the paste sticking to the bottom of the pan. This prolonged cooking stage is important. (If like me, you're impatient, set the timer!)

5. Make sure the chicken is cooked and check for salt, adding more as per your taste. If you prefer, discard the cardamom and cinnamon stick, before serving.

6. Check for the desired consistency of your curry.

Rule of thumb: If serving with bread, leave the curry with a thick consistency. Or thin it down a bit using stock or water, when serving over rice. Whenever you thin down a curry, check for salt.

7. Sprinkle fresh chopped cilantro, stir it in and serve hot with bread or rice.

Notes

Shredded Coconut: Fresh coconut adds great flavor to this curry. Frozen packs of fresh pre-shredded coconut are available at specialty food markets. Alternately, use desiccated coconut.