

# CHICKEN VINDALOO

For years I've been trying to make a good curry from scratch. I buy all of the spices to create flavored pastes, but there's always something missing. Although my dishes are tasty, they are nowhere near as flavorful as what I've eaten in Indian restaurants. But thanks to my favorite spice store—[Kalustyan's](#) on Lexington Avenue in NYC—they've done the hard work for me. I'm not a big proponent of semi-homemade dishes, but in this case, getting a little help is so worth it. They carry a line of different curry sauces that really add some zing to a dish. It also cuts the prep time down so much that you can make this dish in less than an hour.



## INGREDIENTS

4 tablespoons olive oil or ghee

6 boneless, skinless chicken thighs, cut into 1" cubes

1 onion, sliced

1 red pepper, chopped into  $\frac{1}{2}$ " cubes

3 cloves of garlic, minced

1" knob of ginger, minced

2 teaspoons of salt

1 teaspoon fresh ground pepper

1  $\frac{1}{2}$  cups basmati rice

1-13.5 oz can coconut milk

1-12 oz jar of [Kalustyan's Vindaloo Spicy Curry](#)

### **PREPARATION**

Heat 3 tablespoons of olive oil or ghee in a large dutch oven. Add the chicken and brown for four minutes, flipping the chicken pieces over half way through. Remove from pot and set aside.

Add 1 tablespoon of olive, the onion and red pepper and sauté for 6-8 minutes or until onion is translucent and beginning to brown. Add the garlic and ginger and sauté until fragrant, about one minute. Season with salt and pepper.

Using a strainer, rinse the rice until the water runs clear. Shake the strainer to remove any excess water. Add the rice to the pot and stir until integrated.

Add the coconut milk and Vindaloo Spicy curry. Stir well. Add the chicken and stir. Bring up to a boil, then down to simmer. Cover the pot and cook for 20 minutes. Turn off the heat and let rest for 10 minutes.

Serve in bowls.