

Treasure Barrel

Coconut Chicken Curry in 30 Minutes

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Thai-inspired** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ lbs bone-in, skin-on chicken thighs, cut into bite-sized pieces
- [ ] 1 tbsp vegetable oil
- [ ] 1 medium yellow onion, finely diced (about 1 cup)
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp fresh ginger, grated

Curry Base & Spices

- [ ] 1 tsp ground cumin
- [ ] 1 tsp ground coriander
- [ ] ½ tsp ground cinnamon
- [ ] ¼ tsp cayenne pepper (or to taste)
- [ ] 1 tbsp tomato paste
- [ ] 1 tsp brown sugar
- [ ] 1 tbsp fish sauce (optional)
- [ ] 1 can (14 oz) light coconut milk
- [ ] 1 cup low-fat chicken broth

Finishing Touches

- [ ] 1 tbsp lime juice
- [ ] ¼ cup chopped fresh cilantro, plus extra for garnish
- [ ] Salt and freshly ground black pepper, to taste
- [ ] 1-2 green chilies, sliced (optional)

Instructions

1. First, just season those chicken pieces with salt and pepper. Heat up 1 tbsp vegetable oil in your large skillet over medium-high heat. Now, sear the chicken until it's a lovely golden brown on all sides—that usually takes about 4-5 minutes. Once they look just right, remove them from the pan and set them aside for a bit.

2. In that same pan—don't wipe it out, that's where the flavor is—add your diced onion. Cook them until they're soft and translucent, which takes about 3 minutes. Then, stir in your minced garlic, grated ginger, cumin, coriander, cinnamon, and cayenne. Just cook for 30 seconds; wow, the smell is just wonderful when those spices hit the heat.

3. Stir in the tomato paste, brown sugar, and fish sauce. Let this cook for about 1 minute. You want the paste to caramelize just a tiny bit, which gives the sauce a deeper color and a richer taste.

4. Now, pour in the coconut milk and chicken broth, and nestle those seared chicken pieces back in. Bring it all to a gentle simmer, then turn the heat down to low. Cover the pan and let it all get to know each other for 10 minutes, or until the chicken is cooked through (165°F) and the sauce has thickened up nicely.

5. Stir in the lime juice, chopped cilantro, and those sliced green chilies. Give it about 2 minutes just to heat through. Now, this is the part where you taste it—feel free to add a bit more salt, pepper, or a squeeze of lime if it needs a little more brightness.

6. Take it off the heat. I love serving this hot over some steamed jasmine rice or maybe some warm naan bread to soak up every last bit of that sauce.

7. For a pretty finish, garnish the bowls with a little extra cilantro and a wedge of lime on the side.

8. If you're feeling fancy, go ahead and sprinkle some toasted sliced almonds or crushed cashews on top. Honestly, that little bit of crunch makes such a difference.

Nutrition per serving

420 kcal	32 g	14 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Bone-in thighs really are the secret here; the fat renders into the sauce and makes it so rich.
- If the sauce feels too thin for you, just mash a few spoonfuls of the coconut milk together in the pot.
- The lime juice at the end is non-negotiable—it cuts right through the richness of the coconut.