



SRI LANKAN CURRY

1 HOUR
4 Servings
393 Calories

INGREDIENTS

- **2 pounds bone-in chicken thighs or chicken pieces**
- **1 cup water**
- **1 cup coconut milk**
- **2 onions, sliced**
- **4 garlic cloves, minced**
- **1-inch piece of ginger, grated**
- **2 tablespoon vegetable oil**
- **2 curry leaves**
- **2 pandan leaves**
- **1 cinnamon stick**
- **2 or 3 cardamom pods**
- **1 tablespoon fennel seeds**
- **2 tablespoon roasted curry powder**
- **1 teaspoon chili powder**
- **1 teaspoon salt**
- **1 teaspoon black pepper**

NOTE: This recipe can be adapted to use boneless chicken, chicken breasts, or any other cut of chicken. If pandan leaves are not available in your supermarket, they can be omitted.

INSTRUCTIONS

1. Heat the vegetable oil over medium heat in a large pan or Dutch oven.
2. Once hot, add the sliced onions and sauté for about 5 minutes, or until they start to turn golden brown.
3. Add the minced garlic and grated ginger to the pan. Cook for another minute or two, stirring constantly to prevent burning.
4. Add the chicken to the pan and stir well to coat it with the onion, garlic, and ginger mixture.
5. Cook the chicken for about 5 to 7 minutes, or until it is browned on all sides.
6. Add the cinnamon stick, cardamom pods, and fennel seeds to the pan. Stir well to combine.
7. Add the roasted curry powder, chili powder, salt, and black pepper to the pan. Stir well to combine.
8. Add the cup of water to the pan and stir well.
9. Bring the mixture to a boil, then reduce the heat to low and let it simmer for about 10 to 15 minutes, or until the chicken is cooked through.
10. Add the coconut milk, curry leaves, and pandan leaves to the pan and stir well. Let the mixture simmer for another 10 to 15 minutes, or until the sauce has thickened.
11. Remove the pan from the heat and let it cool for a few minutes.
12. Serve over rice or with naan bread. Enjoy!