Bombay Chicken Curry

Cooking time: 30–40 minutes

Let’s Make a Meal® is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

Ingredients

- 2 (5 oz) boneless skinless chicken breasts
- 1 white onion
- 1 garlic clove
- ½ tsp fresh ginger
- 1 tsp green chili paste
- 1 tsp coriander
- ¼ tsp cumin
- 1 tsp chile powder
- 7 oz chopped canned tomatoes
- ¼ cup cream of coconut
- ¼ cup olive & canola oil blend
- 1 cup basmati rice
- ½ bunch cilantro
- 2 teaspoons salt
- 1 tablespoon butter

Equipment Needed

- Cutting board
- Wooden spoon
- Knife
- Tongs
- Saucepan with lid
- Non-stick sauté pan
Chop the onion finely. Mince the garlic and fresh ginger. Chop the cilantro finely. Cut the chicken into bite size pieces.

Heat a nonstick pan over medium heat. Add the oil and then the chicken. Sprinkle with 1 teaspoon of salt. Cook until the chicken is light brown on all sides. Remove chicken from the pan with tongs and set aside.

Add the chopped onions to the pan. Cook for 5 minutes or until semi-translucent. Add the garlic, chili paste, ginger, coriander, cumin, and chile powder. Cook for 30 seconds.

Place the rice, 2 cups of water, 1 teaspoon of salt, and the butter in a saucepan with a tight fitting lid. Cover, place over high heat, and bring to a boil. Once the water begins to boil, reduce to a simmer and let cook until all the water is absorbed, about 12–14 minutes.

Return the chicken to the pan and add the chopped tomatoes. Reduce the heat to medium low and cook for 10–15 minutes, or until the chicken is cooked through.

Remove the rice from the heat and let sit for 5 minutes. Fluff with a fork. Meanwhile, stir the coconut cream into the chicken mixture and bring back to a simmer.

Scoop a generous portion of rice onto a plate and ladle half of the chicken curry over the rice. Repeat with the remaining rice and curry. Garnish with chopped cilantro.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.