

Chicken curry with basmati rice

Recipe for 4 persons



Description

Chicken curry served with basmati rice perfumed with cardamom.

Ingredients

For the chicken

- 6 Unit(s) Chicken thigh
- 1 Unit(s) White onion
- 1 Tbsp Curry powder
- 150 Ml Chicken stock
- 1 Unit(s) Garlic
- 3 Sprig(s) Fresh cilantro
- 200 Ml Coconut milk
- 50 Gr Fresh ginger
- 1 Tsp Cumin powder
- Vegetable oil
- Salt and pepper

For the rice

- 250 Gr Basmati rice
- 1 Unit(s) White onion
- 3 Grape(s) Cardamom seeds
- 400 Ml Chicken stock
- 1 Half Yellow pepper
- 1 Half Red pepper
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

Preparations

Chop the onions. Chop the garlic and the coriander. Cut the chicken in big cubes. Smash the cardamom grains. Dice the peppers, peel and shred the ginger.

For the chicken curry

Sweat the onions. Add the chicken, the garlic, the cumin and the curry. Let it colour. Deglaze with the chicken broth and let reduce lightly. Add the coco milk and the ginger then cook 5 minutes or until the chicken is cooked. Season.

For the rice

Sweat the onions and peppers. Add the rice and the cardamom. Add the chicken broth. Let it boil for 10 minutes then cover it and let it rest for 10 minutes.

Finishing

Make a little round of rice in the plate. Put the chicken in a little bowl on the side and decorate with the coriander.

Bon appétit!