

Chicken Curry

You might as well face it — everyone in the world is going to make a curry at least once in their lives. It's just a rule of cooking, and there's good reason — a well-spiced homemade curry is one of the nicest things you can make, not only filling your home with the warm aromas of mixed spices but providing a wholesome, healthy, natural meal that is easy to make! The hard part is usually dealing with nearly two dozen spices, but I've already done the work with my famous [Curry Powder](#).

Chicken Curry

- 1 pound chicken (boneless, cut into 1-inch chunks)
- 1 cup onion (sliced)
- 1 cup crushed tomatoes
- 1 tbsp garlic (fresh minced)
- 1 tsp ginger (fresh minced)
- 6 tbsp cooking oil ((vegetable, usually))
- 2 cups cold water
- 3 tbsp curry powder
- 2 tsp salt ((Himalayan pink recommended))
- 1 tsp garam masala ((optional))

1. Heat the vegetable oil in a large skillet over high heat; add garlic, stir and cook until light brown, 1-2 minutes.
2. Add the onion, stir in, and cook until translucent, 1-2 minutes.
3. Add ginger and crushed tomatoes, and stir in curry powder and salt.
4. Add chicken and cook, stirring constantly, until the liquid has cooked off and the sauce has thickened — be careful not to burn it!
5. Pour cold water into the mixture, bring to a boil and cook, uncovered, for 10 minutes.

6. Stir in garam masala at the last minute, just before turning off the heat (*optional*).
7. Serve over rice or grains, and enjoy!