

Red Chicken Curry

Cravings :Hungry For More by Chrissy Teigen. P. 167

Serves: 6

8 boneless, skinless chicken thighs
Kosher salt and freshly ground black pepper
2 tablespoons canola oil (HdeH olive or vegetable oil)
1 small onion, sliced
2 tablespoons finely minced fresh ginger (from a 2-inch piece)
6 cloves garlic, finely minced
2 tablespoons Thai red curry paste
1 (13.5. ounce) can full-fat coconut milk, shaken
2 tablespoons light brown sugar
1 tablespoon fish sauce or more to taste
1 large red bell pepper, cored, seeded, and sliced
1 large yellow bell pepper, cored seeded, and sliced
1 medium potato, peeled and cut into 1-inch chunks
2 cups broccoli florets cut into larger florets in half to make them bite-size)
¼ teaspoon ground white pepper
1 teaspoon chopped jalapeno, plus more for garnish (HdeH or Japanese spice)
Cooked jasmine rice, for serving
Chopped fresh basil for garnish



Photograph from book

1. Season the chicken generously with salt and pepper. In a large heavy-bottomed pot or Dutch oven, heat the oil over medium-high heat. Brown the chicken all at once until golden, 4 to 5 minutes per side. Transfer the chicken to a plate.
2. Add the onion to the pot and cook, stirring, until just softened, about 4 minutes. Add the ginger, garlic, and curry paste and cook, stirring, until fragrant, about 2 minutes. Stir in the coconut milk, brown sugar, and fish sauce until smooth. Bring to a boil, reduce the heat to medium-low, and simmer about 2 minutes. Stir in the bell peppers and potato, then return the chicken with any juices to the pot. Cover and simmer until the chicken and potatoes are just cooked through, about 20 minutes.
3. While the curry is cooking, place the broccoli and ½ inch of water in a microwave-safe bowl. Cover and microwave on high until the broccoli turns bright green, about 3 minutes. Drain.
4. Uncover the curry and stir in the broccoli, ½ teaspoon salt (or more to taste), white pepper, and jalapeno and simmer, uncovered, until the liquid thickens slightly, about 3 minutes. Serve with rice and garnish with basil and more jalapeno.