Long Livo

Coconut Chicken Curry (30 Minutes)

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Indian-inspired** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs bone-in, skinless chicken thighs, cut into 1½-inch pieces
- [ ] 2 tbsp coconut oil or olive oil
- [ ] 1 large onion, diced
- [ ] 4 cloves garlic, minced
- [ ] 1-inch piece fresh ginger, minced

Spices and Sauce

- [ ] 1 tbsp garam masala
- [ ] 1 tsp ground cumin
- [ ] ½ tsp ground turmeric
- [ ] ¼ tsp cayenne pepper (optional)
- [ ] 1 can (14 oz) full-fat coconut milk
- [ ] 1 cup low-sodium chicken broth
- [ ] 1 tbsp fish sauce (or soy sauce)
- [ ] 1 tbsp brown sugar or honey
- [ ] 1 tbsp fresh lime juice
- [ ] Salt, to taste

Finishing Touches

- [ ] ½ cup frozen peas, thawed
- [ ] ¼ cup fresh cilantro, chopped (plus extra for garnish)
- [ ] Lime wedges, for serving

Instructions

1. Start by warming up your 2 tbsp coconut oil or olive oil in a large pot. Once it's shimmering, toss in your 1 large onion, diced, and let them soften up. It's a lovely smell, honestly, just wait until they're translucent.

2. Stir in those 4 cloves garlic, minced, and the 1-inch piece fresh ginger, minced. You only need a minute or two here—just until the aroma fills the kitchen, but be careful not to let the garlic brown too much, oops!

3. Now, bring in the warmth. Stir in 1 tbsp garam masala, 1 tsp ground cumin, ½ tsp ground turmeric, and ¼ tsp cayenne pepper (optional). Let the spices toast in the oil for a bit; it really wakes up the flavor.

4. Add your 1.5 lbs bone-in, skinless chicken thighs, cut into 1½-inch pieces. Cook them just until the outside isn't pink anymore. You aren't cooking them through yet, just getting a bit of a sear.

5. Pour in the 1 can (14 oz) full-fat coconut milk and 1 cup low-sodium chicken broth. Stir in 1 tbsp fish sauce (or soy sauce) and 1 tbsp brown sugar or honey. Let it all simmer gently until the chicken is tender and cooked through.

6 Right at the end, stir in 1 tbsp fresh lime juice, Salt, to taste, and ½ cup frozen peas, thawed. Fold in ¼ cup fresh cilantro, chopped. It's just a quick stir, yeah, just to heat the peas and keep the cilantro bright.

Nutrition per serving

420 kcal	26 g	14 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- The bone-in thighs really make the sauce richer and the meat stays so juicy.
- If you don't have fish sauce, soy sauce works just fine, though the depth is a little different.
- Don't skip the lime juice at the end; it cuts through the richness of the coconut milk beautifully.