

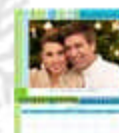


Turn your holiday photos into
Kodak prints, gifts and more!

Restrictions apply. For a limited time only.

SAVE 15%*

Try Ofoto



find recipes fast!



RECIPES

COMMUNITY

ADVICE

COOKBOOKS

OFFERS



chicken recipes
Best Recipes from Best People™

JOIN! → my ALLRECIPES

RECIPE CLIPBOARD ▼

SEARCH

BROWSE

IDEAS

FAVORITES

Indian Chicken Curry II

Submitted by: Amanda Cutting

"This is an adaptation of yellow chicken curry from India. The aromas and flavors are a delight to the senses! It is best served with fresh Naan bread and Jasmine or Basmati rice." Original recipe yield: 4 to 6 servings.



PRINT



EMAIL



RECIPE BOX



SHOPPING LIST

INGREDIENTS:

- 3 tablespoons olive oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 3 tablespoons curry powder
- 1 teaspoon ground cinnamon
- 1 teaspoon paprika
- 1 bay leaf
- 1/2 teaspoon grated fresh ginger root
- 1/2 teaspoon white sugar
- salt to taste
- 2 skinless, boneless chicken breast halves - cut into bite-size pieces
- 1 tablespoon tomato paste
- 1 cup plain yogurt
- 3/4 cup coconut milk
- 1/2 lemon, juiced
- 1/2 teaspoon cayenne pepper

DIRECTIONS:

1. Heat olive oil in a skillet over medium heat. Sauté onion until lightly browned. Stir in garlic, curry powder, cinnamon, paprika, bay leaf, ginger, sugar and salt. Continue stirring for 2 minutes. Add chicken pieces, tomato paste, yogurt, and coconut milk. Bring to a boil, reduce heat, and simmer for 20 to 25 minutes.
2. Remove bay leaf, and stir in lemon juice and cayenne pepper. Simmer 5 more minutes.



- [Read](#) Reviews (19)
- [Rate/Review](#) this recipe

RELATED RECIPES

- [More recipes like this](#)
- [Serve-with ideas](#)

Prep Time: 20 Minutes

Cook Time: 25 Minutes

Ready In: 45 Minutes

Servings: 4 ([change](#))

Allrecipes' Cookbooks!

On Save 30% off the cover price.

» [Learn More!](#)

Favorite Food Lists:

- [Esmee's Favorite Mexican Recipes](#)
a list by: [Esmee](#)
- [Favorite Chicken Dishes](#)
a list by: [Evil Queen](#)
- [Stuffed, Rolled, Wrapped and Stacked](#)
a list by: [big surprise](#)
- [More lists...](#)
- [Create your own...](#)

ADVERTISEMENT



ADVERTISEMENT

Customize this RecipeChange to servingsConvert to: ☒ U.S Standard / ☐ Metric[Customize](#)About [Scaling](#) and [Conversions](#)

- Weight Management
- Diabetes
- High Blood Pressure
- High Cholesterol
- General Wellness

[LOG IN](#)**FREE Newsletters!**

- ☒ Recipe Notes
- ☒ What's Cooking
- ☒ Healthy Bites

your email address [go](#)• [More Newsletters](#)**Recipe Photos!**

- [Submit a Photo for this recipe](#)



Be the first to
[submit a photo](#)
for this recipe

**Nutrition Info**

Servings Per Recipe: 4

Search by Nutrition

Find recipes that match your nutritional goals!

[LEARN MORE](#)**Amount Per Serving****Calories:** 313**Total Fat:** 21.7g**Cholesterol:** 38mg**Sodium:** 268mg**Total Carbs:** 14g

Dietary Fiber: 3.7g

Protein: 19g

Powered by [ESHA Nutrient Database](#)
About our [nutritional information](#)

Go ahead
and try to
beat this
deal.

FREE* DELL
Laptop PC

*See De

[CLICK HERE](#)

Dell™ 5000
Pentium III
Notebook

FreeLaptop4You.com

Serve-with ideas

Find a dish that goes with recipe.

side dish - vegetable [Find it!](#)• [About Serve-with ideas](#)**Allrecipes Recipe Collections**[Recipes of the Day](#) | [Top Ten Recipes](#)

- [appetizer](#)
- [barbeque](#)
- [beef](#)
- [beverage](#)
- [bread](#)
- [brunch](#)
- [cake](#)
- [chicken](#)
- [christmas](#)
- [cookie](#)
- [dessert](#)
- [healthy living](#)
- [holiday](#)
- [italian](#)
- [kids'](#)
- [low-carb](#)
- [mexican](#)
- [pasta](#)
- [pie](#)
- [pork](#)
- [quick & easy](#)
- [salad](#)
- [seafood](#)
- [side dish](#)
- [soup](#)
- [thanksgiving](#)
- [vegetarian](#)

Premium Quick-Smart™ CollectionsLearn more about our [Premium Collections](#)

- [cooking light five star recipes](#)
- [delicious ways to control diabetes](#)
- [high performance cookbook](#)
- [allrecipes light favorites](#)
- [lauri's low carb recipes](#)
- [taste of home - fast family favorites](#)
- [the perfect recipe](#)



help

- FAQ's
- Newsletters
- Membership



- The Allrecipes Story
- Advertising
- Contact Us

- Shop Allrecipes
- Jobs
- RSS

ALL RIGHTS RESERVED Copyright 2004 Allrecipes.com

Please review our [Legal Notice](#) and [Privacy Policy](#).