# Chicken Curry III

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**Rated:** ★★★★☆

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**Prep Time:** 10 Minutes

**Cook Time:** 40 Minutes

**Ready In:** 50 Minutes

**Servings:** 8

"Coconut milk smoothes out this spicy curry. Add your favorite vegetables and rice for a superb, complete dinner."

## INGREDIENTS:

3 cloves garlic, crushed

3 small onions, minced

1 slice fresh ginger root

5 tablespoons curry powder

5 tablespoons water

2 tablespoons olive oil

1 cup yogurt

1 cup coconut milk

1 cup milk

1 cup water

2 large potatoes, cubed

1 (4 pound) whole chicken, cut into 8 pieces

salt to taste

## DIRECTIONS:

1. In a small bowl, grind together garlic, onion and ginger. In a separate small bowl, mix together curry powder and 5 tablespoons water.

2. Heat oil in a large skillet over medium high heat. Saute garlic, ginger and onion until browned; add curry paste and saute together until smell is strong and fragrant.

3. Add yogurt, coconut milk and regular milk along with 1 cup of water, and stir all together. Then add potatoes and chicken and bring to a boil; reduce heat and simmer until potatoes are tender and chicken is cooked through, about 20 to 25 minutes.

4. Season with salt to taste and simmer for another 2 minutes; the curry is ready!

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