

GITA'S NEPALI STYLE DRY CHICKEN CURRY

Recipe and pairing suggestion courtesy of **NORTHERN CRUSH** magazine.

Ingredients

- 1 lb chicken thighs, boneless
- 4 tsp. olive oil
- 1/2 medium purple onion, finely chopped
- 2 large cloves garlic, chopped
- 1 inch section of fresh ginger, chopped
- 1 handful (1/2 of a store-bought bunch) cilantro, chopped
- 1 roma tomato, chopped
- 3 teaspoons curry powder
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper powder
- 1/2 teaspoon turmeric



Instructions

1. Cut chicken thighs into 1/2 inch cubes.
2. Put olive oil in the pan on medium heat, cook raw chicken, uncovered, in the oil for 10 minutes.
3. Add curry powder, salt, cayenne pepper and turmeric.
4. Stir and cook for 5 more minutes on medium heat, covered.
5. Add onion, garlic and ginger, and cook on low for 5 more minutes while stirring.
6. Turn heat to high for 3 minutes to dry out the chicken and make it slightly crispy
7. Turn off heat, and add minced cilantro and tomato, stir and let cool for 5 minutes.

Serve with Urban Forage Gin Botanical cider or Dry cider.

