

Easy Classic Chicken Curry

Ingredients:

- 1.5 lbs chicken breast or thighs, cut into bite-sized pieces
 - 4 tablespoons curry powder
 - 1 medium onion, chopped
 - 2 cloves garlic, minced
 - 1/4 cup water
 - 1 tablespoon fish sauce (optional, for umami flavor)
 - 1 red bell pepper, sliced (optional)
 - 1 green bell pepper, sliced (optional)
 - 2 tablespoons cooking oil
 - Salt and pepper to taste
 - Cooked rice for serving
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Instructions:

1. Heat cooking oil in a large skillet or pot over medium heat.
2. Saute chopped onion and minced garlic until soft and fragrant, about 3 minutes.
3. Add chicken pieces to the pan. Season lightly with salt and pepper and cook until no longer pink.
4. Sprinkle in 4 tablespoons of curry powder and mix well until chicken is coated.
5. Add 1/4 cup water to help the curry simmer and develop a saucy texture.
6. If using, stir in sliced red and green bell peppers.
7. Add 1 tablespoon of fish sauce for added umami (optional).
8. Lower the heat, cover, and let the curry simmer for 10-15 minutes until chicken is fully cooked and peppers are tender.
9. Taste and adjust seasoning if needed.
10. Serve hot with steamed rice.

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