

Chicken Curry

GOURMET FEBRUARY 2007

Yield Makes 4 servings

Ingredients

1 1/2 lb skinless boneless chicken thighs (about 3 to 4)
1 teaspoon salt
2 tablespoons vegetable oil
3 garlic cloves, smashed and chopped
2 teaspoons curry powder (preferably Madras)
1/4 teaspoon cayenne
1 (13- to 14-oz) can unsweetened coconut milk
2 cups seeded, peeled and diced fresh tomatoes or 1 (14 1/2-oz) can stewed tomatoes
1/4 cup dried currants
2 cups okra cut in to 1/2" slices
1/2 cup unsalted roasted cashews (3 oz), chopped
Accompaniment: jasmine or basmati rice

Preparation

Pat chicken dry and sprinkle with 1/2 teaspoon salt.

Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown chicken, turning over once, about 5 minutes total. Transfer chicken with tongs to a plate. Stir garlic, curry, and cayenne into fat in skillet, then add coconut milk, tomatoes with their juice, currants, and remaining 1/2 teaspoon salt and bring to a simmer. Add okra and chicken along with any juices accumulated on plate and briskly simmer, partially covered, until chicken is cooked through, 15 to 20 minutes. Sprinkle with cashews.