

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chicken with Coconut and Tomatoes

Inspired by recipe in "660 Curries" by Raghavan Iyer

This dish can seem too hot at first. So sneak up on it; use less masala the first time, and be sure to add the coconut milk late, to smooth out the pungency...

1¼ lb boneless, skinless chicken
2 Tbsp canola oil
1 tsp black or yellow mustard seeds
4 cloves garlic, in slivers
1 large tomato, cored, minced

2 Tbsp minced fresh cilantro leaves
2 tsp Kolhapuri Garam Masala
1½ tsp kosher salt
½ tsp ground turmeric
1 cup shredded fresh coconut

Clean and cut chicken into 1-inch cubes; set aside. Heat oil in a large skillet over medium-high heat. Add mustard seeds, cover and cook until the seeds have stopped popping, about 30 seconds. Add garlic. Quickly add chicken and stir-fry to sear meat evenly, 4-5 minutes.

Add tomato, cilantro, masala, salt and turmeric. Stir a couple of times. As soon as the liquid boils, reduce heat to medium-low, cover and simmer, stirring occasionally, until chicken is cooked through, about 10 minutes. Stir in coconut. Once coconut is warmed and sauce thickens, serve.

So you don't have, or can't find, fresh coconut? Not to worry! Get some dried coconut, about a half cup, and add a half cup boiling water. Let stand for 15 minutes, then drain. Voila! "Fresh" coconut...

Yield: Four servings
Preparation time: 25 minutes
Cooking time: 15 minutes

