

Ginger Garlic Chicken Thigh Bake: My Favorite Creamy Spiced Dinner

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OVEN
350°F

TIME
50 min

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INGREDIENTS

To Marinate:

- 1 kg chicken thighs
- 2 sprigs rosemary
- 5 cloves garlic, minced
- 1 tbsp minced ginger
- 2 tbsp soy sauce
- 4 tbsp balsamic vinegar
- 1 tsp cumin
- 1 tsp tandoori masala (optional)

To Cook:

- 1 red onion, chopped
- ½ cup cilantro (dania) stems, chopped
- 4 cloves garlic, minced
- 1 heaped tbsp minced ginger
- 3 tbsp tomato paste
- 450 ml double (heavy) cream
- 1 tbsp curry powder
- ½ tsp cumin
- 2 bay leaves
- ½ tsp smoked paprika
- ... tsp chili flakes (adjust to taste)

DIRECTIONS

- 1.** Marinate the Chicken: In a bowl, combine chicken thighs, rosemary, garlic, ginger, soy sauce, balsamic vinegar, cumin, and tandoori masala (if using). Mix well and marinate for at least 1 hour, or overnight in the fridge.
- 2.** Preheat the Oven: Set oven to 180°C (350°F).
- 3.** Build the Base: In an oven-safe skillet or baking dish, heat a bit of oil over medium heat. Sauté onion, cilantro stems, garlic, and ginger until onions are translucent and aromatic.
- 4.** Make the Sauce: Add in the tomato paste, cream, curry powder, cumin, bay leaves, smoked paprika, and chili flakes. Stir well and bring to a simmer, letting everything blend into a rich, spiced cream sauce.
- 5.** Add Chicken and Bake: Place the marinated chicken thighs into the skillet, making sure they're coated and submerged. Cover tightly with foil or a lid. Bake for 45-50 minutes, or until the chicken is fork-tender and cooked through.
- 6.** Rest & Serve: Let it rest for 5 minutes. Serve hot with basmati rice, naan, or roasted vegetables. Garnish with fresh cilantro if desired.

TIPS FOR SUCCESS

Use bone-in thighs for maximum flavor and moisture.

Don't skip the marination -that balsamic and soy combo works wonders.

Control the heat by adjusting chili flakes to your preference.

Add a tablespoon of ghee or butter before baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ginger-garlic-chicken-thigh-bake-my-favorite-creamy-spiced-dinner/>