

## Creamy Coconut Chicken Curry for the Easiest Dinner

Some nights, you just need a meal that is both comforting and exciting, and this



**TIME**  
**2-3 min**

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### INGREDIENTS

800 g (1.75 lbs) chicken thighs or breast, cut into bite-sized pieces  
2 tbsp vegetable oil  
1 large onion, sliced  
3-4 medium carrots, sliced diagonally  
3-4 garlic cloves, minced  
1 tbsp fresh ginger, grated  
2 tbsp curry powder (mild or hot, to taste)  
1 tsp ground turmeric  
1 tsp paprika  
400 ml (1 can) coconut milk  
250 ml (1 cup) chicken stock  
1 tbsp soy sauce  
1 tbsp brown sugar or honey  
Salt & pepper, to taste  
Fresh coriander leaves  
Lime wedges  
Red chili slices

### DIRECTIONS

- 1.** Prepare the : Chicken: Season the chicken pieces with salt, pepper, and half of the curry powder. Heat the vegetable oil in a large skillet or Dutch oven over medium-high heat. Sear the chicken for 2-3 minutes per side until lightly browned. It doesn't need to be cooked through yet; it will finish cooking in the sauce. Remove the chicken and set it aside.
- 2.** Cook the : Vegetables: Add a little more oil to the pan if needed. SautØ the sliced onions for about 3 minutes until they start to soften. Add the sliced carrots and cook for another 3 minutes. Stir in the minced garlic and grated ginger, cooking for just 1 minute until fragrant.
- 3.** Build the : Curry Base: Add the remaining curry powder, turmeric, and paprika to the pan. Stir for about 30 seconds to toast the spices, which really brings out their aroma. Pour in the coconut milk and chicken stock, and stir in the soy sauce and brown sugar.
- 4.** Simmer to : Perfection: Return the seared chicken to the pan and mix everything well. Reduce the heat to low, cover, and let it simmer for 15-20 minutes. The chicken should be cooked through and the carrots should be tender. If you prefer a thicker curry, you can simmer it uncovered for the last 5 minutes to reduce the sauce.
- 5.** Serve & : Enjoy: Taste the curry and adjust the seasoning with more salt, pepper, or a squeeze of lime juice if needed. Serve it hot with steamed jasmine rice, coconut rice, or naan bread. Garnish with fresh coriander leaves, lime wedges, and chili slices for a beautiful presentation and a burst of fresh flavor.

## SWAPS & NOTES

Chicken: Boneless, skinless chicken thighs are my preference for their flavor and ability to stay moist, but chicken breast works great too.

Vegetables: This is a great recipe for using up vegetables you have in the fridge.

Feel free to add bell peppers, peas, or spinach.

If you add spinach, stir it in at the very end until it wilts.

### TIPS FOR SUCCESS

Don't Rush the Spices: Toasting the spices for that 30 seconds before adding the liquids is a small step that makes a big difference in the final flavor.

Chicken Thighs: I highly recommend using chicken thighs if you have them.

They stay incredibly juicy and have more flavor than chicken breast.

Adjust Seasoning: Don't be afraid to taste and adjust!

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

Original recipe: <https://chefmaniac.com/creamy-coconut-chicken-curry-for-the-easiest-dinner/>