

The Best Caribbean Curry Chicken Recipe with Coconut Milk

Caribbean Curry Chicken with Potatoes

TIME
30 min

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INGREDIENTS

2 pounds bone-in chicken pieces (thighs, drumsticks, or legs)
2 teaspoons Caribbean curry powder
1 teaspoon ground allspice
1 teaspoon paprika
3 cloves garlic, minced
1 tablespoon fresh ginger, grated
2 teaspoons fresh thyme leaves
2 green onions, chopped
1 tablespoon lime juice
Salt and black pepper, to taste
3 tablespoons vegetable oil or coconut oil
1 medium onion, chopped
1 whole Scotch bonnet or habanero pepper (optional)
2 tablespoons Caribbean curry powder
2 large potatoes, peeled and cubed
2 cups chicken broth
1 cup coconut milk (optional)
2 sprigs fresh thyme
1 bay leaf
Extra salt and black pepper, to taste
Fresh cilantro or parsley for garnish
Steamed white rice or rice and peas for serving

DIRECTIONS

- 1.** Marinate the chicken: In a large bowl, season the chicken with curry powder, allspice, paprika, garlic, ginger, thyme, green onions, lime juice, salt, and black pepper. Mix well and marinate for at least 1 hour.
- 2.** Bloom the curry powder: Heat oil in a large pot or Dutch oven over medium-high heat. Add 1 tablespoon curry powder and cook for about 30 seconds to release the spices' aroma.
- 3.** Brown the chicken: Add the chicken pieces and brown on all sides. Remove them from the pot once lightly seared.
- 4.** Cook the aromatics: In the same pot, sauté the chopped onion until softened and lightly golden. Add the Scotch bonnet pepper if using.
- 5.** Add potatoes and spices: Stir in the cubed potatoes and remaining curry powder, coating them in the fragrant spices.
- 6.** Simmer the curry: Return the chicken to the pot and pour in the chicken broth and coconut milk. Add thyme sprigs and a bay leaf.
- 7.** Cook until tender: Bring to a gentle boil, then reduce heat to low. Cover and simmer for 25-30 minutes, until the chicken is tender and potatoes are cooked through.
- 8.** Adjust seasoning: Taste and add additional salt or pepper if needed. Remove the Scotch bonnet pepper and bay leaf.
- 9.** Garnish and serve: Sprinkle fresh cilantro or parsley on top and serve hot with steamed rice.

SWAPS & NOTES

This dish is easy to adapt depending on your taste preferences.

Chicken options Bone-in chicken gives the best flavor, but boneless thighs also work well.

Heat level Scotch bonnet peppers are traditional and very spicy.

If you prefer milder heat, leave the pepper whole (don't cut it) so it gently flavors the sauce.

TIPS FOR SUCCESS

Marinate for deeper flavor If you have time, marinating overnight creates even richer flavor.

Bloom the curry powder Cooking the curry powder briefly in oil intensifies its aroma and taste.

Don't cut the Scotch bonnet Keeping it whole adds flavor without overwhelming heat.

Let the curry rest Allowing the dish to sit for 10 minutes after cooking helps the flavors settle.

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