

CHICKEN CURRY

- 2 Tbsp. Olive Oil
- 1 Medium Yellow Onion, Chopped
- 2 lb. Boneless Skinless Chicken Breasts
- 3 Cloves Garlic, Minced
- 1 Tbsp. Freshly Grated Ginger
- 1 Tsp. Paprika
- 1 Tsp. Turmeric
- 1 Tsp. Coriander
- 1/2 Tsp. Cumin
- 1/2 Tsp. Salt
- 1/2 Tsp. Cayenne Pepper
- 1 15-oz. Can Crushed Tomatoes
- 1 10-oz. Package Frozen Peas
- 1 1/2 c. Chicken Broth
- 1/2 c. Heavy Cream
- Chopped fresh cilantro, for garnish

In a large pot over medium-high heat, heat oil. Add the onion and cook until softened and lightly golden, 5 to 7 minutes. Add chicken and sear until golden on all sides, about 5 minutes more. Stir in garlic and ginger and cook until fragrant, about 2 minutes more. Add the spices and cook until fragrant, less than a minute more. Pour in the tomatoes and chicken broth and bring to a simmer. Stir in heavy cream and simmer until chicken pieces are cooked through and tender, and the sauce thickens up, about 10 minutes. Garnish with cilantro and serve over rice or with naan.