

Sri Lankan Chicken Curry in Coconut Milk

Sri Lankan Chicken Curry in Coconut Milk is a flavorful, aromatic dish that combines spices, coconut milk, and tender chicken for a deliciously rich taste.

Ingredients:

- 500g chicken (bone-in, cut into pieces)
- 1 cup thick coconut milk
- 1 cup thin coconut milk
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1-inch piece ginger, grated
- 2 green chilies, sliced
- 1 teaspoon turmeric powder
- 1 teaspoon chili powder
- 1 teaspoon coriander powder
- 1 teaspoon cumin powder
- 1 teaspoon black pepper
- 1 cinnamon stick
- 3 cardamom pods
- 3 cloves
- 1 sprig curry leaves
- 1 tablespoon oil
- 1 teaspoon salt (adjust to taste)

- 1 teaspoon lime juice

Instructions:

1. Heat oil in a pan and sauté onions, garlic, ginger, green chilies, and curry leaves until fragrant.
2. Add the chicken pieces, turmeric, chili powder, coriander, cumin, and black pepper. Stir well.
3. Cook for about 5 minutes, allowing the spices to coat the chicken.
4. Pour in the thin coconut milk and add cinnamon, cardamom, and cloves.
5. Cover and simmer on low heat for 20 minutes until the chicken is tender.
6. Add thick coconut milk and cook for another 5 minutes.
7. Adjust salt and finish with lime juice.
8. Serve hot with rice or roti.

Enjoy this authentic Sri Lankan chicken curry, best enjoyed with freshly steamed rice!