

CHICKEN CURRY WITH CASHEWS

SERVES 4 TO 6

Active time: 45 min Start to finish: 1½ hr

In this recipe adapted from Charmaine Solomon's Complete Asian Cookbook, ground cashews thicken the curry and give it a rich, nutty flavor. Both roasted and raw cashews work well, so use whichever you prefer.

- ½ stick (¼ cup) unsalted butter
- 2 medium onions, finely chopped (2 cups)
- 2 large garlic cloves, finely chopped
- 1 tablespoon finely chopped peeled fresh ginger
- 3 tablespoons curry powder
- 2 teaspoons salt
- 1 teaspoon ground cumin
- ½ teaspoon cayenne
- 1 (3½- to 4-lb) chicken, cut into 10 serving pieces
- 1 (14.5-oz) can diced tomatoes
- ¼ cup chopped fresh cilantro
- ¾ cup cashews (¼ lb)
- ¾ cup plain whole-milk yogurt

Accompaniment: cooked basmati or jasmine rice

Garnish: chopped fresh cilantro

► Heat butter in a 5- to 6-quart wide heavy pot over moderately low heat until foam subsides, then cook onions, garlic, and ginger, stirring, until softened, about 5 minutes. Add curry powder, salt, cumin, and cayenne and cook, stirring, 2 minutes. Add chicken and cook, stirring to coat, 3 minutes. Add tomatoes, including juice, and cilantro and bring to a simmer, then cover and simmer gently, stirring occasionally, until chicken is cooked through, about 40 minutes. (If making ahead, see cooks' note, below.)

Just before serving:

► Pulse cashews in a food processor or electric coffee/spice grinder until very finely ground, then add to curry along with yogurt and simmer gently, uncovered, stirring, until sauce is thickened, about 5 minutes.

Cooks' note:

Curry, without yogurt and cashews, can be made 5 days ahead and cooled completely,

add
pears
don't use
cashews,
stir in peanuts
on the side

use chicken
breasts

add extra
curry
powder