

# Coconut Curry Chicken

(InstantPot)

Serves 4-6

- 45 g unsalted butter
- 3 T coconut oil
- 160 g finely chopped onions
- 6 garlic cloves, minced
- 2 T grated peeled fresh ginger
- 1 tsp cumin seeds
- 1 3-in cinnamon stick or ½ tsp ground cinnamon
- 1 tsp ground cardamom
- 2 tsp ground coriander
- 1 T kosher salt
- 1 tsp ground turmeric
- ¼ tsp crushed red pepper flakes
- ¼ tsp ground black pepper
- 3-4 tomatoes, halved and grated or 680 g jar tomato puree
- 1.1 kg boneless, skinless chicken thighs, cut into 1-in chunks
- 1-2 tsp garam masala, to taste
- 1 T dark brown sugar
- 114 g coconut milk
- 2 T cornstarch (
- Cooked basmati rice, for serving
- 3 T fresh pak chee (cilantro), finely chopped
- Plain yogurt, for serving
- Dried shredded and toasted coconut for serving



## Sauté

- 1 Heat **butter** and **coconut oil** with sauté function.
- 2 Stir in **onions** and cook stirring often, until caramelized, **about 12-18 min.**
- 3 Stir in **garlic, ginger** and **cumin seeds** and cook until fragrant, **about 2 min.**
- 4 Stir in **cinnamon** and **cardamom** and cook **another minute.**
- 5 Stir in **coriander, salt, turmeric, red pepper flakes, black pepper,** and finally the **tomato puree**
- 6 Add the **chicken** to the sauce, cover

## Low Pressure

- 7 Cook on **low pressure for 4 minutes.** Let the **pressure release naturally**  
If the sauce seems too thin, use a slotted spoon to transfer the chicken to a bowl and then simmer the sauce on the **sauté setting** until it has thickened to taste
- 8 Stir in the **garam masala, brown sugar,** and **coconut milk** and let the curry **sit for 20 minutes** for the flavors to meld. (Mix the cornstarch with some of the sauce to thicken more, if necessary)
- 9 Serve over **rice,** topped with **yogurt, pak chee** and **toasted coconut.**