**From Renae’s Kitchen!** ***Jamaican Curry Chicken Recipe***

Ingredients

• 2 lbs chicken, cut into small pieces (bone-in or boneless)

• 2 tbsp Jamaican curry powder



• 1 tsp turmeric (optional, for a richer color)

• 3 cloves garlic, minced

• 1 medium onion, chopped

• 1 scallion, chopped

• 1 medium potato, diced

• 1 large carrot, sliced

• 2 sprigs thyme

• 1 scotch bonnet pepper, whole or sliced (for heat)

• 1 tsp grated ginger

• 1/2 tsp all-purpose seasoning

• 1/2 tsp black pepper

• 1/2 tsp salt

• 2 tbsp vegetable oil

• 2 cups water or chicken stock

Instructions

* Season the Chicken:
	+ Wash the chicken with lime or vinegar and rinse well.
	+ Season the chicken with curry powder, turmeric, garlic, ginger, onion, scallion, salt, black pepper, and all-purpose seasoning. Cover and let it marinate for at least 1 hour (overnight is even better for flavor).
* Cook the Curry:
	+ Heat the oil in a large pot or Dutch oven over medium heat.
	+ Add 1 tbsp curry powder to the hot oil and “burn the curry” (toast it for 1-2 minutes). This helps release the flavor.
* Brown the Chicken:
	+ Add the seasoned chicken pieces to the pot and stir well, coating them with the burnt curry.
	+ Allow the chicken to brown lightly on both sides (5-7 minutes).
* Simmer the Chicken:
	+ Add the thyme and scotch bonnet pepper to the pot.
	+ Pour in the water or chicken stock to cover the chicken. Stir and bring it to a boil.
	+ Reduce the heat to low-medium, cover the pot, and let it simmer for 20 minutes.
* Add Vegetables:
	+ Add the diced potato and sliced carrot to the pot. Stir them in and let the dish simmer for another 15-20 minutes until the vegetables are tender and the curry thickens.
* Taste and Adjust:
	+ Taste the curry and adjust the salt or pepper if needed. Remove the scotch bonnet pepper if you don’t want it too spicy.
* Serve:
	+ Serve hot with steamed white rice, rice and peas, or boiled dumplings and green banana.

Pro Tips:
• For extra sauce, add a little coconut milk when simmering the vegetables.
• If you prefer mild spice, keep the scotch bonnet pepper whole; if you like it spicy, slice it!