



Curried Kalettes with Chicken

Prep time: 20 minutes

Cook time: 40 minutes

Serves: 6

2 tablespoon olive oil

6 boneless, skinless chicken thighs

1 medium onion, chopped

4 garlic cloves, minced

1½ teaspoons ginger, minced

1 tablespoon curry powder

1 teaspoon ground cumin

1 teaspoon ground turmeric

1 teaspoon ground coriander

1 teaspoon cayenne pepper

1 teaspoon garam masala

14.5 ounces tomatoes, chopped

1 cup plain Greek yogurt

2 tablespoons chopped fresh cilantro, divided

1/2 teaspoon salt

1/2 cup water

6 ounces Kalettes™

1 tablespoon fresh lemon juice



In Dutch oven over medium high, add olive oil. Heat for 2 minutes and add chicken. Cook for 2-3 minutes on each side to brown but not cook through. Cook chicken in batches to avoid overcrowding pan. Place partially cooked chicken on plate and set aside.

Reduce heat to medium. Add the onion, garlic and ginger to the Dutch oven. Sauté for 3-5 minutes until the onions are translucent. Stir in curry, cumin, turmeric, coriander, cayenne pepper, garam masala and tomatoes. Stir to combine and heat for 1-2 minutes. Add yogurt, 1 tablespoon chopped cilantro, salt, water and Kalettes; stir to combine. Increase heat to medium high and bring sauce to a boil. Return the chicken thighs to the Dutch oven and coat with sauce. Cover and simmer for about 20 minutes. Chicken is done when juices run clear or an instant-read thermometer reads 165 F. Place on serving platter and sprinkle with lemon juice and remainder of chopped cilantro.