

Chicken Vindaloo

Tender chicken simmered in a rich, warmly spiced tomato sauce. An easy, flavorful dinner made with Quacked Pepper Vindaloo seasoning.

SERVINGS	MARINATE	COOK TIME
About 6	At least 1 hour	About 40–50 minutes

Ingredients

- 2 lb boneless, skinless chicken thighs, cut into 1½-inch pieces
- About 5 level Tbsp Quacked Pepper Vindaloo Spice Blend (estimated)
- 1 Tbsp neutral cooking oil, such as canola or vegetable oil
- 1 medium yellow onion, diced
- ½ cup plain tomato sauce (not tomato paste)
- 1 cup chicken broth or stock
- 1 tsp brown sugar

Directions

- 1. Season the chicken.** Place chicken in a bowl. Add the Vindaloo seasoning and oil; stir until coated. Cover and refrigerate at least 1 hour (4 hours is even better).
- 2. Brown the chicken.** Heat a large, deep skillet or pot over medium-high heat. Add chicken in batches and cook until lightly browned on the outside. It does not need to be cooked through yet. Transfer to a plate.
- 3. Soften the onion.** Reduce heat to medium. Add the diced onion to the same pan. Stir and cook 6–8 minutes, until soft and lightly golden.
- 4. Make the sauce.** Pour in tomato sauce and chicken broth. Stir, scraping up the flavorful browned bits from the bottom of the pan.
- 5. Simmer.** Return the chicken and its juices to the pan. Stir in brown sugar. Bring to a gentle bubble, lower the heat, and cover loosely. Simmer 20–25 minutes, stirring occasionally, until chicken reaches 165°F inside.
- 6. Thicken and serve.** Remove the lid and simmer another 5–10 minutes, until the sauce thickens to your liking. Taste before adding any salt. Serve with rice or warm naan.

***Kitchen note:** The spice blend already contains vinegar powder, so no extra vinegar is needed. The 5 Tbsp seasoning amount is an estimate based on the original 40 g recipe; adjust to taste on future batches.*