

Chicken Colombo

Ingredients

- 2 Tbsp. oil
- 1 Tbsp. butter
- 3 lbs chicken parts
- 1/4 cup [Colombo curry powder](#)
- 2 cups chicken broth
- 1 14 oz can coconut milk, divided
- 2 Tbsp. lime juice
- 1 onion, chopped
- 1 clove of garlic, crushed
- 3 Tbsp. chopped parsley
- 2 Tbsp. fresh thyme or 1 tsp dried thyme
- 2 Tbsp. chopped chives
- 1 tsp chopped Scotch Bonnet pepper
- 1 Tbsp. salt
- 1 Tbsp. black pepper
- 2 firm bananas, peeled and chopped
- 1/2 cup shelled pistachios (optional)

Directions

Heat oil and butter over medium-high heat in a large saucepan. Add the chicken, sprinkle with the colombo powder, and brown on all sides.

Add the chicken broth, 1/2 cup coconut milk, lime juice, onion, garlic, parsley, thyme, chives, Scotch Bonnet pepper, salt and black pepper. Mix, bring to a boil, then turn the heat to low and simmer, uncovered, for 45 minutes.

Turn off the heat and mix in the bananas and pistachios, if using. Adjust seasoning and serve.

Colombo Curry Powder

- 2 Tbsp. ground coriander
- 2 tsp ground fenugreek seeds
- 1 tsp ground cinnamon
- 1 tsp ground cumin
- 1 tsp ground black pepper
- 1/2 tsp allspice
- 1/2 tsp ground ginger
- 1/2 tsp turmeric
- 1/2 tsp ground cardamon
- 1/2 tsp dry mustard
- 1/4 tsp ground mace
- 1/8 tsp cayenne pepper

Mix all spices together.