

*Incredibly delicious. Smaller dutch oven, 300F, 30 minutes covered, stir, then 30 minutes uncovered. Used a fairly large red onion grilled down until very reduced and soft. One can of "finely diced" tomatoes. Makes a lot of sauce which is delicious. Serve this with lots of sides or else you'll eat the whole thing in one sitting.*

# One-Pot Braised Chicken With Coconut Milk, Tomato and Ginger

By Colu Henry

**Total Time** 40 minutes

**Rating** ★★★★★ (6,250)



Johnny Miller for The New York Times. Food Stylist: Rebecca Jurkevich.

Bone-in chicken thighs are a favorite go-to for weeknight meals, as they cook relatively quickly, are versatile and impart a lot of flavor in a short amount of time. Here, they are browned, then braised in a fragrant tomato-coconut broth flecked with ginger, garlic, cumin and cinnamon. The result is a rich, stew-like dish, which works nicely served over white rice. By cooking the rice as the chicken finishes braising, you can get everything on the table at the same time. A good squeeze of lime is not required, but it does give the dish a bright finish. Serve any remaining sauce at the table, with crusty bread for sopping.

## INGREDIENTS

**Yield:** 4 servings

1½ to 2 pounds bone-in, skin-on chicken thighs, at room temperature  
Kosher salt and black pepper  
2 tablespoons grapeseed or canola oil  
1 medium red onion, thinly sliced  
3 garlic cloves, finely chopped  
1 (2-inch) piece fresh ginger, peeled and finely chopped  
1 teaspoon ground cumin  
½ teaspoon ground cinnamon  
½ teaspoon red-pepper flakes  
1 (14-ounce) can cherry or diced tomatoes with their juices  
1 (13-ounce) can full-fat coconut milk  
Steamed white rice, for serving (optional)  
3 tablespoons roughly chopped cilantro  
1 lime, quartered, for serving (optional)

## PREPARATION

### Step 1

Pat chicken thighs dry and season with salt and pepper. In a deep 12-inch skillet, heat the oil over medium-high. When the oil shimmers, add the chicken thighs, skin-side down, and cook, undisturbed, until nicely browned, 5 to 6 minutes. Flip and brown the other side, 4 to 5 minutes more. Transfer to a plate and set aside.

### Step 2

Turn heat to medium-low, add the onion and cook until softened, 2 to 3 minutes. Add the garlic, ginger, cumin, cinnamon and red-pepper flakes, and cook until the garlic and the spices are fragrant, about 1 minute. Season with salt.

### Step 3

Add the tomatoes with their juices and the coconut milk, and stir until combined, scraping up any brown bits that have formed at the bottom of the pan. Nestle the chicken back into the skillet along with any juices that have accumulated. Simmer, uncovered, until the chicken is cooked through and the sauce has thickened slightly, 15 to 20 minutes. Season to taste with salt and pepper.

### Step 4

Divide the rice, if using, among bowls and plate the chicken on top, spooning additional sauce over it. Scatter with cilantro and a squeeze of lime, if you like.