



Jamaican Curry Chicken

Prep	10 mins
Cook	60 mins
Marinating Time	60 mins
Total	2 hrs 10 mins
Serves	6

Ingredients

For the Marinated Chicken:

- 3 1/2 pounds (1.6kg) bone-in, skin-on chicken parts (see notes)
- 1 lime or lemon, halved
- Kosher salt and freshly ground black pepper
- 2 teaspoons ground turmeric
- 3 medium cloves garlic, minced
- 1 small Scotch bonnet pepper, stemmed, seeded, and minced
- 1 tablespoon Jamaican curry powder
- 1 teaspoon ground allspice
- 1 teaspoon minced fresh ginger
- 1 tablespoon picked fresh thyme leaves

For the Curry:

- 1/4 cup (60ml) canola or other neutral oil, divided
 - 1 tablespoon Jamaican curry powder
 - 1 teaspoon minced fresh ginger
 - 1 teaspoon ground cumin, optional (see notes)
 - 1 teaspoon ground coriander seed, optional (see notes)
 - 1 teaspoon garam masala, optional (see notes)
 - 1 medium yellow onion (8 ounces; 237g), diced
 - 2 medium carrots (about 8 ounces; 237g total), peeled and diced (optional; see notes)
 - 1 small Yukon Gold potato (5 ounces; 142g), diced (optional; see notes)
 - 2 thyme sprigs
 - 1 small Scotch bonnet pepper, whole
 - 5 whole allspice berries
 - 1/2 cup (113ml) coconut milk from one 13.5-ounce (400ml) can, plus more if needed (see notes)
- Serving suggestions: jasmine or basmati rice, mango or papaya chutney, fried plantains, and sliced avocado

Directions

1. **For the Marinated Chicken:** Rub chicken all over with lime (or lemon), then season all over with salt and pepper.

2. In a medium bowl, stir together turmeric, garlic, minced Scotch bonnet, curry powder, ground allspice, ginger, and thyme leaves. Add chicken pieces and, using gloved hands, massage the spice marinade all over chicken, including under the skin. Cover chicken and marinate, refrigerated, for at least 1 and up to 12 hours.
3. **For the Curry:** In large heavy-bottomed pot or Dutch oven, warm 2 tablespoons (30ml) oil over medium heat until shimmering. Working in batches if necessary to avoid crowding the pot, add chicken pieces and cook, turning often, until lightly browned on both sides, about 5 minutes; be careful not to let the marinated chicken get too dark. Transfer chicken to a platter and set aside.
4. Add remaining 2 tablespoons (30ml) oil to pot. Add curry powder, ginger, cumin, coriander seeds, and garam masala (if using), and cook, stirring, until lightly toasted, about 1 minute.
5. Stir in onion, carrots, and potato (if using). Cook, until just starting to soften, about 5 minutes.
6. Add chicken back to pot along with any accumulated juices and stir to coat with aromatics and spices. Add 1 cup (227ml) hot water, thyme sprigs, whole Scotch bonnet, and allspice berries and bring to a boil. Cover, reduce heat to low, and simmer 30 minutes.
7. Uncover and add 1/2 cup (113ml) coconut milk, then continue to simmer, uncovered, until the sauce forms a rich, gravy-like consistency, about 15 minutes. If needed, add more water and/or coconut milk to thin an over-reduced sauce. Season with salt and pepper.
8. We like to serve this with jasmine or basmati rice, mango or papaya chutney, fried ripe plantains, and sliced avocado.

Special Equipment

Dutch oven

Notes

You can use any combination of breasts and/or legs, or a whole chicken cut into pieces. In Jamaica it's most common to chop the chicken pieces through the bone into even smaller pieces, which you can do here; at the very least, separate drumsticks and thighs at the joint and divide the breast in two, such that one piece of the breast has the wing attached and the other is the tapered end.

We like to add ground cumin, coriander seed, and garam masala to Jamaican curry powder for additional depth of flavor, but it's not required, and not something many Jamaican cooks would do. Feel free to omit those additional spices, if desired.

Potatoes and carrots are something some cooks in Jamaica add to their curry chicken, while others don't. Our personal preference is not to include them, but we've left them as optional here in case you're a fan.

Coconut milk, while not in many Jamaican curry chicken recipes, is a must-add for us, as it creates a gravy that is delicate yet rich, with a deeper depth of flavor.

Make-Ahead and Storage

The curry chicken can be refrigerated in an airtight container for up to 2 days.