



## Indian Curry with Chicken and Peas

### Ingredients

- 1 small yellow onion
- 2 tablespoons canola oil
- Kosher salt
- 2 cloves garlic
- 2 tablespoons tomato paste
- 1 1/2 teaspoons curry powder
- 1 1/2 teaspoons garam masala
- 1 1/2 cups chicken stock
- 1-pound chicken tenders
- 1 cup frozen peas, thawed
- 1/2 cup full-fat plain Greek yogurt
- 4 pieces naan bread, warmed

### Directions

- Place a large straight-sided skillet over medium-high heat. While the pan heats up, finely chop the onion, about 1 heaping cup.
- Add the canola oil to the pan and swirl to coat. Add the onion and a large pinch of salt and cook, stirring occasionally, until lightly browned - about 3 minutes.
- Meanwhile, finely grate the garlic into the tomato paste and add to the onions along with the curry powder, garam masala, and 1/4 cup water.
- Stir to combine and cook for 1 minute, stirring constantly. Stir in the chicken stock and bring to a strong simmer.
- Cut the chicken tenders in half crosswise, sprinkle liberally with salt and stir into the sauce. Cook, stirring occasionally, until the chicken is just cooked through - about 5 minutes.
- Reduce the heat to a low simmer and stir in the peas and 1/4 cup yogurt. Cook until the peas are just warmed through - about 1 minute.
- Season to taste with additional salt if needed. Divide among 4 bowls. Top each with the remaining yogurt and serve with warm naan bread.