

## Recipe: Black Pepper Chicken Curry

from The Radio Blog | <http://theradioblog.marthastewart.com/>

This recipe comes from Floyd Cardoz, executive chef and partner at New York City's Tabla.

### Ingredients

Serves 4

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3 tablespoons canola oil  
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1 tablespoon whole cumin  
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2 sprigs curry leaves  
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1 large white onion, diced  
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1 tablespoon minced ginger  
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1 tablespoon minced garlic  
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1 tablespoon ground black pepper  
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1 teaspoon turmeric  
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2 cups diced tomatoes or canned tomatoes  
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1 tablespoon tamarind  
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1 lb. boneless chicken  
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Salt  
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### Directions

1. Season the chicken with salt and let stand in the refrigerator for 20 – 30 minutes.
2. Place a medium-sized stew pot over moderate heat. Add the oil, and when it simmers, add the whole cumin and cook for 1 minute.
3. Add curry leaves and let them pop and bloom. Approximately 1 minute.
4. Add the onions and cook until translucent.
5. Add ginger and garlic and cook for 2 – 3 minutes. Add black pepper and turmeric and cook for 3 minutes more.
6. Add the tomato puree and cook for 5 – 7 minutes on low heat.
7. Add the seasoned chicken, salt to taste, and tamarind. Cover and simmer for 20 minutes until chicken is done.
8. Serve with steamed white rice.

