

Curry Chicken

This is a dry rub curry chicken, not a wet curry sauce.

Rice...

- 1.5 cups rice, rinsed
- 1 small onion diced
- 1 Tb curry seasoning
- 1 Ts salt
- 1 Ts pepper
- 1 Tb garlic powder

Chicken...

- 4 small leg quarters

Remove the skin and season with a generous amount of curry, salt, pepper and garlic powder. If you keep the skin on and want it crispy, you will need to brown the chicken, skin down for 8 minutes in a separate skillet, on medium/high heat. Or you can prepare in an air fryer, then add the chicken to skillet of cooked rice.

In a large skillet, add 2 Tb olive oil and your rice. Stir until it starts to toast/brown (about 5 minutes) then add your curry seasoning and onions. Stir another 5 minutes. Then add 2 $\frac{3}{4}$ c water or chicken stock and your chicken. Turn heat to low and cover for 30-35 minutes.

Serve this meal with your favorite green vegetable.

Clarification... if you are cooking in an air fryer, add the cooked chicken to the rice, once the rice is ready. Otherwise, chicken should be added to the water and simmer with the rice.