



# Coconut Curry Chicken Recipe for Dinner

## A Pot Full of Sunshine

This coconut curry chicken is like a warm hug. It fills your kitchen with the best smells. Ginger and garlic sizzling together is pure happiness.

My grandson calls it “sunshine chicken.” I think that fits. The yellow curry powder makes it a bright, happy color. It always cheers me up to make it.

## A Little Story About Spice

I was so scared of spicy food as a girl. I remember trying a tiny bit of jalapeno. My mouth felt like it was on fire! I drank a whole glass of milk.

Now I love a little kick. This recipe uses just one jalapeno. You take the seeds out so it's gentle. It adds flavor, not just heat. This matters because trying new things is how we grow.

## Why We Sear the Chicken

Do not skip searing the chicken. That means browning it in the hot pan first. It locks in all the juicy flavors.

It also makes those little browned bits at the bottom of the pan. They are flavor gold! We scrape them up with lime juice later. This step matters. It turns simple chicken into something special.

## The Magic of Coconut Milk

When you add the coconut milk, something wonderful happens. The dry, pasty mix turns into a creamy, dreamy sauce. Doesn't that smell amazing?

\*Fun fact: coconut milk isn't really milk! It's made from the grated flesh of a mature coconut. It makes our sauce rich and smooth without any dairy.

## Your Turn in the Kitchen

This is a great recipe for a first-time cook. It comes together in one pan. You can do this.

What is your favorite cozy meal to make? Is it something from your family? I would love to hear about it. Tell me in the comments below.

## Making It Your Own

The best part of cooking is adding your own touch. Do you love basil? Maybe add an extra sprinkle. Not a fan of corn? Try peas instead.

I still laugh at the time I used a whole carrot instead of onion. It was different, but still good! What vegetable would you add to this curry?

## Gathering Around the Table

I love to serve this over the cilantro-lime coconut rice. The flavors dance together. It makes a simple Tuesday feel like a celebration.

Food tastes better when we share it. Who would you love to share this sunny chicken dinner with? Let me know if you give the recipe a try.



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**Ingredients:**

Ingredient	Amount	Notes
Chicken breasts	2	Boneless, skinless
Fine sea salt and freshly ground black pepper	To taste	
Extra virgin olive oil	2 tablespoons	
Red onion	1 cup	Chopped
Garlic	4 cloves	Minced
Jalapeno	1	Stem and seeds removed, cut into circles
Fresh lime juice	2 tablespoons	
Fresh ginger	1 tablespoon	Grated
Yellow curry powder	2 teaspoons	
Corn starch	2 tablespoons	
Light coconut milk	14.5 ounces	
Cilantro	1/4 cup	Chopped
Thai basil	1/4 cup	Cut into strips
Corn	1/2 cup	
Maldon Salt	For serving	Optional
Cilantro-Lime Coconut Rice	For serving	Optional

**Coconut Curry Chicken for a Cozy Night**

Oh, this recipe takes me back. My grandson Leo calls it “sunshine chicken.” It always makes him smile. The coconut milk makes it so creamy and gentle. The little kick from the ginger and jalapeno is just

right. It's like a warm hug in a bowl. I love how fast it comes together, too. Perfect for those nights when you're tired but want something special. Doesn't that smell amazing? It fills the whole house with good feelings.

See also [Sloppy Joe Cornbread Casserole](#)

**Step 1:** First, we get our chicken ready. Sprinkle both sides with salt and pepper. This is our first chance to add flavor. A good pinch of each will do just fine.

**Step 2:** Now, let's get that chicken a beautiful golden color. Heat your oil in a big pan. Carefully add the chicken. We just want to brown it, not cook it all the way through. (A hard-learned tip: Don't move the chicken around too much! Let it get a nice crust.)

**Step 3:** Take the chicken out and set it aside. Now, in goes the onion, garlic, and jalapeno. They sizzle and smell so good. This only takes about a minute. You don't want the garlic to get bitter.

**Step 4:** Pour in the lime juice. It will sizzle and steam! Use your spoon to scrape up all the yummy brown bits from the pan. Those bits are pure flavor. Let it all soften up for a few minutes. It reminds me of the sofrito my friend Maria makes.

**Step 5:** Time for the ginger, curry powder, and cornstarch. It will look a bit pasty and dry. That's okay! Let the spices cook for a minute until they smell wonderful. **What's your favorite spice to smell while cooking? Share below!**

**Step 6:** Slowly stir in the coconut milk and cilantro. It will turn into a lovely, smooth sauce. Bring it to a gentle simmer. I still laugh at the first time I made this. I was so impatient for that first bubble!

**Step 7:** Welcome the chicken back to the pan! Add the corn and basil, too. Spoon that creamy sauce over the chicken. Let it all get cozy together for about five minutes. Turn the chicken halfway through.

**Cook Time:** 15 mins

**Total Time:** 35 mins

**Yield:** 2 servings

**Category:** Dinner

## Let's Mix It Up!

This recipe is like a good friend. It's happy to change with you. Feel like trying something new? Here are a few fun twists we love. They are all so simple and tasty.

See also [Overnight French Toast Casserole Recipe](#)

**Veggie Delight:** Swap the chicken for big chunks of sweet potato and cauliflower. They soak up the sauce so nicely.

**Extra Spicy:** Leave the seeds in your jalapeno. Add a pinch of red pepper flakes, too. It will really wake up your taste buds!

**Summer Squash:** In the summer, I use yellow squash instead of corn. It adds a lovely, fresh sweetness to the dish.

**Which one would you try first? Comment below!**

## How to Serve Your Sunshine Chicken

Now, let's talk about the finishing touches. This curry loves to sit on a bed of fluffy rice. My favorite is the Cilantro-Lime Coconut rice. The recipe suggests it for good reason! A sprinkle of that flaky salt on top is

magic. It makes all the flavors pop. For a side, simple steamed greens are perfect.

What to drink? A cold, crisp lager pairs wonderfully with the creamy spice. For a non-alcoholic treat, try ginger ale with a lime wedge. The ginger echoes the flavors in the curry so well. **Which would you choose tonight?**



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## Keeping Your Coconut Curry Chicken Fresh

This curry keeps well in the fridge. Just let it cool down first. Then put it in a sealed container. It will be good for three days.

You can also freeze it for later. I freeze mine in single portions. This makes a quick lunch so easy. I once forgot I had some frozen. Finding it felt like a treasure.

Reheat it gently on the stove. Add a splash of water or coconut milk. This stops the sauce from getting too thick. A good reheat saves a busy night.

Batch cooking this recipe is a smart idea. It saves you time and energy during the week. This matters because it gives you more family time.

**Have you ever tried storing it this way? Share below!**

## Fixing Common Coconut Curry Hiccups

Is your sauce too thin? Mix a little cornstarch with water. Stir this into the simmering sauce. It will thicken up nicely in a minute.

Is your curry not flavorful enough? Toasting the curry powder is key. I remember when I first learned this trick. The smell told me I had done it right.

Is your chicken a bit dry? Do not cook it too long in the sauce. Just warm it through at the end. This keeps the chicken tender and juicy.

Getting the flavor right builds your cooking confidence. It makes you proud of your food. And keeping the chicken tender makes the meal

more enjoyable. **Which of these problems have you run into before?**

See also Creamy Chicken Bacon Ranch Pasta Delight

## Your Coconut Curry Questions Answered

**Q: Is this recipe gluten-free?** A: Yes, it is! Just check your curry powder label to be sure.

**Q: Can I make it ahead?** A: You can. The flavors get even better overnight.

**Q: What if I do not have Thai basil?** A: Regular basil works just fine. Do not worry.

**Q: Can I double the recipe?** A: Of course! Use a bigger pot for more people.

**Q: Are the jalapeno and rice optional?** A: Yes, they are. Make the dish just how you like it. \*A fun fact: The cornstarch helps thicken the sauce without flour.\* **Which tip will you try first?**

## A Little Note From My Kitchen

I hope you love making this cozy curry. It always makes my kitchen smell wonderful. Sharing these recipes with you brings me great joy.

I would love to see your creation. Your dinner table is a special place. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

You need to try this!



[Savorydiscovery.com](http://Savorydiscovery.com)

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# Coconut Curry Chicken Recipe for Dinner

Author: Elowen Thorn

Cooking Method:[Stovetop](#)



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Cuisine:[Thai Asian](#)



Courses:[Dinner Main](#)



## Coconut Curry Chicken Recipe for Dinner | 20

Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **15 minutes**

Rest time:



## Coconut Curry Chicken Recipe for Dinner | 24

Total time: **35 minutes**



## Coconut Curry Chicken Recipe for Dinner | 25

Servings: **2 servings**



## Coconut Curry Chicken Recipe for Dinner | 26

Calories: **134 kcal**

**Best Season: Summer**

## **Description**

These lemon crinkle cookies bake soft and chewy with a bright citrus

flavor and a sweet sugar-coated crackle top. They mix up fast and look great on cookie trays, party tables, or lunchbox snacks.

## Ingredients

- 2 chicken breasts (boneless, skinless)
- Fine sea salt and freshly ground black pepper
- 2 tablespoons extra virgin olive oil
- 1 cup red onion (chopped)
- 4 cloves garlic (minced)
- 1 jalapeno (, stem and seeds removed, cut into circles)
- 2 tablespoons fresh lime juice
- 1 tablespoon fresh ginger (, grated)
- 2 teaspoons yellow curry powder
- 2 tablespoons corn starch
- 14.5 ounces light coconut milk
- 1/4 cup cilantro (chopped)
- 1/4 cup Thai basil (cut into strips)
- 1/2 cup corn
- Maldon Salt (, for serving, optional)
- Cilantro-Lime Coconut Rice (, for serving, optional)

## Instructions

1. Season the chicken breasts with fine sea salt and freshly ground black pepper.
2. Heat the oil in a large skillet over medium heat. Add the chicken, searing on both sides until golden brown. Approximately 4 minutes each, however depending on size, times can vary.
3. When browned, remove the chicken and set aside. Add the red onion, garlic and jalapeno, sauteing for 1 minute.

4. Add the lime juice and scrape up any browned bits from the bottom of the pan. Allow the mix to soften, coming to a sofrito consistency, approximately 3 minutes.
5. Add the ginger, yellow curry powder and cornstarch. The mixture will be dry and pasty, allow to brown for 1 minute or until the curry becomes fragrant.
6. Stir in the coconut milk and cilantro. Bring to a low simmer.
7. Place the chicken back into the sauce, adding the corn and basil. Spoon the sauce over the chicken. Simmer on low for 5 minutes, turning chicken half way.
8. Serve with Cilantro-Lime Coconut Rice and a sprinkle of flake sea salt, such as Maldon.
9. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords:Coconut, Curry, Chicken, Dinner, Thai