

by Molly Stevens

The Original: Poached and shredded chicken mixed with a curry-powder sauce. **Our Version:** Chicken thighs simmered with cauliflower, tomatoes, and peas, then seasoned with a mix of freshly toasted and ground spices.

Yield: Makes 6 servings

ingredients

Spice mixture:

- 1 1/2 teaspoons coriander seeds
- 1 teaspoon fennel seeds
- 1 teaspoon cumin seeds
- 1/2 teaspoon whole black peppercorns
- 3 whole cloves
- 1/4 teaspoon cardamom seeds (from 3 whole green cardamom pods)
- 1 1/2-inch piece cinnamon stick
- 1/2 teaspoon turmeric
- 1/4 teaspoon (scant) cayenne pepper

Chicken:

- 5 tablespoons peanut oil or vegetable oil, divided
- 1 small head of cauliflower, trimmed, cut into 1-inch florets (about 4 cups)
- Coarse kosher salt
- 2 pounds skinless boneless chicken thighs, trimmed, cut into 1- to 2-inch pieces
- 1 bunch green onions, dark green and white parts chopped separately
- 1 tablespoon finely grated peeled fresh ginger
- 2 garlic cloves, minced
- 1 1/2 cups (or more) low-salt chicken broth
- 1 2/3 cups crushed tomatoes with added puree (from 28-ounce can)
- 1/3 cup dried cherries, finely chopped
- 1 tablespoon smooth peanut butter
- 1 1/2 cups frozen petite peas (9 to 10 ounces; do not thaw)
- 1/3 cup coconut shavings,* lightly toasted

preparation

For spice mixture:

Place coriander seeds, fennel seeds, cumin seeds, black peppercorns, cloves, cardamom seeds, and cinnamon stick in small dry skillet. Stir over medium heat until fragrant and slightly darker in color, 5 to 6 minutes. Remove from heat; cool. Finely grind spices in spice mill or in mortar with pestle. Transfer to small bowl; add turmeric and cayenne.

For chicken:

Heat 3 tablespoons oil in heavy large deep pot over medium-high heat. Add cauliflower florets; sprinkle with coarse kosher salt and sauté until beginning to soften and brown in spots, 6 to 7 minutes. Transfer to medium bowl.

Add remaining 2 tablespoons oil and half of chicken to same pot; sprinkle with coarse kosher salt and sauté until chicken is light brown on all sides, about 6 minutes. Transfer chicken to large bowl. Repeat with remaining chicken.

Add white parts of green onions, finely grated ginger, and minced garlic to same pot; reduce heat to medium and sauté until fragrant, about 1 minute. Add ground spice mixture; stir 15 seconds. Stir in 1 1/2 cups chicken broth and bring to boil, scraping up any browned bits. Add crushed tomatoes; reduce heat to medium-low, cover, and simmer 15 minutes. Stir in dried cherries and peanut butter; return chicken and any accumulated juices to pot. Cover and simmer 10 minutes. Add sautéed cauliflower to pot; cover and simmer until chicken is cooked through and cauliflower is tender, adding more chicken broth by 1/4 cupfuls if mixture is dry, about 10 minutes longer. Season with coarse salt and pepper. *DO AHEAD: Can be made 1 day ahead. Cool slightly. Chill uncovered until cold, then cover and keep refrigerated. Rewarm over medium heat before continuing.*

Add frozen peas to stew and simmer until heated through, about 5 minutes. Ladle stew into bowls. Sprinkle each serving with green onion tops and toasted coconut shavings and serve.

** Strips of unsweetened coconut (also called coconut chips); available at some supermarkets and at many natural foods stores and from melissas.com.*

nutritional information Per serving: 470.5 kcal calories, 51.6 % calories from fat 27.2 g fat, 4.5 g saturated fat, 100.4 mg cholesterol, 23.2 g carbohydrates, 8.0 g dietary fiber, 7.8 g total sugars, 15.1 g net carbohydrates, 33.4 g protein
Nutritional analysis provided by Bon Appétit

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