

BLACK PEPPER CHICKEN CURRY

(adapted from [Food and Wine magazine](#))

2 teaspoons ground coriander
2 teaspoons ground cumin
1 1/2 teaspoons coarsely crushed black peppercorns
1/2 teaspoon turmeric
1 teaspoon salt
1 3/4 pounds skinless, boneless chicken thighs
1/4 cup plus 2 tablespoons vegetable oil
1 shallot, diced
1 1/2 teaspoons minced fresh ginger
1 teaspoon minced Serrano chile
1/2 cup canned unsweetened coconut milk
1/4 cup water
1/2 cup raw cashews, divided
juice from 1/2 lemon
fresh parsley, minced

In a bowl, combine the coriander with the cumin, peppercorns, turmeric and 1/4 teaspoon of the salt. Add the chicken and rub with the spices to coat. Cover with plastic wrap and let stand at room temperature for 20 to 30 minutes. Meanwhile, place 1/4 cup of cashews in a small food processor and process, not too fine. Reserve.

In a large deep nonstick skillet, heat 1/4 cup of the oil. Add the shallots and saute' for a few minutes until translucent. Add the chicken, ginger, Serrano chile and the remaining 3/4 teaspoon of salt and cook, stirring occasionally, until the chicken is golden, about 8 minutes. No need to cook through.

Stir in 1/4 cup of the coconut milk, the water, and the processed cashews, then transfer to a pressure cooker and cook under pressure for 15 minutes. Release the steam (or place the closed pan under running cold water in the sink), and when the pressure equalizes open the pan. If using a normal pan, simply cover the pan and simmer until cooked to your liking (at least 30 minutes).

Meanwhile, in a small skillet, heat the remaining 2 tablespoons of oil. Add the remaining 1/4 cup of cashews and cook over moderate heat, stirring constantly, until golden brown. Drain on paper towels. Add the remaining 1/4 cup of coconut milk, the lemon juice and the fresh parsley to the chicken and simmer, stirring. Transfer to a bowl, sprinkle with the cashews; serve immediately.