

# Jamaican Chicken Curry

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-potatoes-recipe>

## Ingredients:

- 2 tablespoons olive oil
- 1 yellow onion medium, finely chopped, about 1 cup
- 3 cloves garlic minced, about 1 tablespoons
- 1 teaspoon fresh ginger minced
- 1 scotch bonnet or habanero pepper, minced, see note above
- 3 1/2 tablespoons jamaican curry powder see note above
- 3 boneless skinless chicken breasts cut into 1-inch cubes, about 1 1/2 pounds total
- ground black pepper
- kosher salt
- 8 fingerling potatoes sliced into 1/4-inch coins
- 1 cup store bought low sodium chicken stock or homemade
- 2 cups full fat coconut milk
- 1 tablespoon worcestershire sauce
- 1 1/2 teaspoons white wine vinegar
- 1 1/2 teaspoons hot sauce such as Grace
- cilantro for garnishing, optional