

Idiot's Kitchen Recipe – Chicken Curry

Recipe from www.idiotskitchen.com



Ingredients:

Boneless, skinless chicken breasts (2-3 breast halves)
1 can coconut milk (regular or light)
1 medium onion – chopped
1 red bell pepper – chopped
3 cloves garlic – chopped
2 Tablespoons olive oil
1 1-inch size piece fresh ginger
1 cup frozen peas
Salt & pepper
Masaman Curry Paste
1/3 cup peanut butter (extra chunky preferred)

Heat 2 Tablespoons of olive oil in a large saucepan. Sauté the onions and peppers over medium high heat until soft but not browned. Finely chop 3 cloves of garlic. Peel and finely chop (or grate) a 1 inch piece of fresh ginger. Add them to the pot of vegetables.

Cut chicken breasts into bite-sized cubes. Add chicken and mix to combine with the vegetables. Pour a can of coconut milk into the pot and stir to combine.

Add Curry Paste to taste. (I usually start with about 1 Tablespoon and go from there)
Bring pot to a boil and then reduce the heat to low and simmer for 20-25 minutes.

Near the end of cooking, add the frozen peas and peanut butter and stir thoroughly.

Serve with white rice.

Other options: Substitute fresh spinach for the peas. Consider adding other vegetables that you like including carrots, sweet potatoes, or kale. Vegetarian? Skip the chicken and add potatoes and apples for a more traditional Thai Masaman Curry. Add tofu if you'd like.