

## Pollo e verdure al curry

### Ingredients:

- \* 1 kg diced chicken
- \* 200 g green beans
- \* 200 g carrots
- \* 200 g broccoli
- \* 500 ml coconut milk
- \* 200 ml vegetable broth
- \* 50 g curry powder

### Instructions:

1. Preheat the oven to 160°C (fan 4).
2. Season the chicken with half of the curry powder and set aside for 30 minutes.
3. Cut the vegetables into bite-sized pieces and halve the green beans.
4. Arrange the vegetables in a baking dish and dot with butter.
5. Bake for 30 minutes, then add the marinated chicken and scatter with the remaining curry powder, coconut milk and vegetable broth.
6. Continue cooking for another 30 minutes, or until the chicken is cooked through.
7. Serve hot.