

Slow Cooker Peanut Butter Chicken Curry

This is a fantastic option to allow both butt-munching a la Geordie, and simultaneously getting skinful in at the Saloon! A regular for us throughout the year!

Ingredients

4 Chicken Breasts, chopped
Large onion, sliced
2 cloves of garlic, sliced
2 tablespoons of curry powder (strength is up to you, Vindaloo is mine...)
Juice of 1 lime
1 tin of GQ chopped tomatoes
120 g of peanut butter
2 tablespoons of soy sauce
1 tablespoon of cornflower
Fresh coriander, half a bunch, chopped.

Method

It doesn't come easier than this! Simply combine all of the above into the crockpot of your slow cooker (this is where you should have had a Wedding list...), mix well, and cook on High for 4 hours, or Low for 7-8 hours (which allows for more boozing, and equal amounts of butt-munching!). Once cooked, stir through the chopped coriander.

Serve with microwave rice, and some naan, which you can run through the oven when you rock up home gassed! Goes well with a chilled white wine like a Gewurztraminer, especially if you need topped up having been exposed to the Mood Hoover in the Saloon!