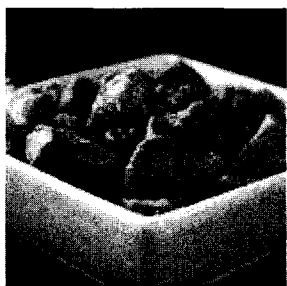


Curried Coconut Chicken



Rated: ★★★★★

Submitted By: ROMA

Photo By: 5boys2cook4

Prep Time: 20
Minutes

Cook Time: 50
Minutes

Ready In: 1 Hour 10
Minutes

Servings: 6

"Curried chicken simmered in coconut milk and tomatoes makes for a mouthwatering hint of the tropics! Goes great with rice and vegetables."

INGREDIENTS:

| | |
|--|---|
| 2 pounds boneless skinless chicken breasts, cut into 1/2-inch chunks | 1/2 onion, thinly sliced |
| 1 teaspoon salt and pepper, or to taste | 2 cloves garlic, crushed |
| 1 1/2 tablespoons vegetable oil | 1 (14 ounce) can coconut milk |
| 2 tablespoons curry powder | 1 (14.5 ounce) can stewed, diced tomatoes |
| | 1 (8 ounce) can tomato sauce |
| | 3 tablespoons sugar |

DIRECTIONS:

1. Season chicken pieces with salt and pepper.
2. Heat oil and curry powder in a large skillet over medium-high heat for two minutes. Stir in onions and garlic, and cook 1 minute more. Add chicken, tossing lightly to coat with curry oil. Reduce heat to medium, and cook for 7 to 10 minutes, or until chicken is no longer pink in center and juices run clear.
3. Pour coconut milk, tomatoes, tomato sauce, and sugar into the pan, and stir to combine. Cover and simmer, stirring occasionally, approximately 30 to 40 minutes.

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Note: For step #3, 5-10 minutes of simmering is enough.