



Celebrating Food, Art & Culture

*Chef Spotlight*  
Celebrating Foods of the World



## COCONUT-CURRY CHICKEN

### Servings: 8

### Ingredients

- 2 pounds boneless, skinless chicken breasts, cut into 1/2-inch chunks
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1 1/2 tablespoons vegetable oil
- 2 tablespoons madras curry powder
- 2 cups onions, julienned
- 2 cloves garlic, crushed
- 14 ounces coconut milk
- 2 cups plum tomatoes, diced
- 1 cup red bell peppers, julienned
- 1/2 cup cilantro, chopped
- 1 tablespoon sugar

### Directions

Season the chicken pieces with the salt and black pepper.

Heat the oil and curry powder in a large skillet over medium-high heat for 2 minutes. Stir in the onions and garlic, and cook 1 minute more. Add the chicken, tossing lightly to coat with the curry oil. Reduce the heat to medium and cook for 7 to 10 minutes.

Pour the coconut milk, tomatoes, bell peppers, cilantro and sugar into the pan, and stir to combine. Cover and simmer, stirring occasionally, approximately 25 to 30 minutes.

### Side dishes

Grilled Zucchini  
Steamed Rice