



Coconut Chicken Curry

From Barb Bieganski

The curry chicken may fool you. It smells of curry while cooking, but the flavor is not overpowering, but very mildly there, when you eat it. Good for springing curry chicken on those who don't know.

Quantity	Ingredients	Preparation Notes
1- 6 oz	Chicken Breast cut into 1" cubes	
1 Tbsp	Sesame Oil	• Add sesame oil to a pan preheated over med-high heat.
1 C	Coconut Milk	• Add chicken
1 Tbsp	Red Curry Paste (yellow works too.)	• When chicken releases from the pan, stir.
1 tsp	Grated Ginger (Optional)	• Add coconut milk, curry paste and ginger.
1/2	Yellow Onion, cut into large chunks and separated	• Stir to combine
1 C	Fresh Zucchini cut into 3/4" cubes	• Bring to a boil
1/2 C	Fresh Tomatoes cut into 3/4 " cubes	• Add onion and zucchini
1 C	Jasmine or Basmati Rice, prepared.	• Cook for 2 minutes
		• Fold in Tomatoes
		• Remove from heat
		• Serve immediately over rice.