

Chicken Coconut Curry

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- 2 pound boneless skinless chicken breast, cubed
- 1 tablespoon curry powder
- 1 tablespoon peanut oil
- 2 cups broccoli, bite size pieces
- 2 cloves garlic, minced
- 1 teaspoon fresh ginger, grated
- 1 can coconut milk
- 3 tablespoons red curry paste
- ½ cup cashews, optional
- ½ tablespoon cornstarch dissolved in 2 tablespoons cold water

Directions:

1. In a medium size pan over medium-high heat add peanut oil.
2. Toss the chicken with the curry powder and saute until cooked, about 5-8 minutes. Remove from pan and set aside.
3. In the same pan add more oil if needed and saute the broccoli, garlic and ginger.
4. After a few minutes, add the coconut milk and let simmer for 5-8 minutes. The broccoli should be soft but not mushy.
5. Add the curry paste to the pan and stir it until it combines with the coconut milk.
6. Add chicken back to the pan. Bring to a slight boil and add the cornstarch.
7. Boil for about a minute, then reduce heat and let cool slightly (about another 2 to three minutes).
8. Sauce will thicken as the mixture cools.
9. Serve over white or brown rice.