

# Chicken Curry

## Ingredients:

### Group 1:

- 1 Tbsp coconut or avocado oil
- 1 onion, chopped
- 1 bell pepper, chopped
- 1 Tbsp garlic, minced

### Group 2

- 1.5-lb boneless chicken breast, chopped into bite-sized pieces

### Group 3

- 1 Tbsp yellow curry powder
- 2 Tbsp red curry paste

### Group 4

- 15-oz can coconut milk

### Group 5

- 1 Tbsp brown sugar
- 1 Tbsp lime juice
- 1 tsp fish sauce

### Group 6

- 4 c cooked rice

### Group 7

- Handful fresh cilantro, chopped

## Directions:

1. Add Group 1 to a large pot over medium heat and cook for a few minutes until onions are softened.
2. Add Group 2 and cook 2-3 minutes, browning a little.
3. Add Group 3, mix, and cook for 3-5 minutes.
4. Add Group 4 and let simmer for 15-20 minutes until chicken is fully cooked.
5. Add Group 5 and mix.
6. Divide Group 6 into bowls, top with chicken curry, and top with Group 7.

**Serves 3-4 people.**