

COCONUT CHICKEN (OR TOFU) CURRY

(serves 4–6)

Ingredients

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| 2 lbs chicken thighs or breasts | 1½ cups unsweetened coconut milk |
| salt and pepper to taste | ½ cup golden raisins |
| 2 Tbsp vegetable oil | 1 Tbsp curry powder (more, to taste) |
| | 1 tsp salt |
| 1 cup chopped onion | cooked rice (Basmati is especially nice) |
| snow peas , sliced in thirds | |
| 1 large carrot , sliced (or multiple smaller ones) | |
| 1 hot pepper , seeded (if you wish) and chopped | |
| 1 Tbsp finely chopped peeled ginger | |
| 2-3 cloves garlic , finely chopped | |

Instructions

1. Heat the oil in a large skillet or wok over high heat, add the chicken and brown on both sides. Remove from the pan.
2. Add to the same pan the onions, peas, carrots, hot pepper, ginger and garlic and cook until the veggies are soft, about 5 minutes.
3. Add and bring to a boil the coconut milk, raisins, curry powder, and salt.
4. Add the chicken back, reduce the heat and simmer 20 minutes for breasts, 25 minutes for thighs, or until the sauce is thickened and the chicken is cooked.
5. Serve over rice.