

Chicken Coconut Curry

Source: Bon Appetit, March 2000 (special advertising section) 4 - 6 servings

Ingredients

- 1½ lbs. Boneless Chicken Breast, Cut Into Chunks
- Chile Powder
- ¼ cup Vegetable Oil
- 2 Carrots, Diced
- 1 Red Bell Peppers, Diced
- 2 Plum Tomatoes, Diced
- 2 Cloves Garlic, Minced
- 1 cup Chicken Stock
- 1 Soy Sauce
- 2 Curry Powder
- 1 can Coconut Milk
- 6 Scallions, Chopped
- 1 bunch Cilantro, Roughly Chopped
- Salt And Pepper
- Rice, optional

Method

Season the chicken with salt, pepper and chili powder.

Heat half the oil in medium saucepan. Add chicken and brown on all sides, then remove from pan and place on plate. Add the remaining oil, then add carrots and red pepper and saute for 5 minutes.

Add the tomatoes, garlic, chicken stock, soy sauce and curry powder.

Simmer for several minutes, then add the chicken and any juice from the plate. Cover and simmer for 10 minutes.

Add the coconut milk and increase the heat slightly. Cook uncovered for 10 minutes.

Garnish with scallions and cilantro; serve.