

COCONUT CHICKEN CURRY

A simple and delicious curry that the whole family can enjoy.

EASY	5	35	6

Ingredients

· 1 tsp vegetable oil

· 1 onion, finely chopped

· 1.2kg chicken thighs, diced

· 2 cloves minced garlic

· 1 tsp grated ginger

· 2 tbsp mild curry powder

· 1 1/4 cups coconut milk

· 1 1/4 cups chicken stock

· Rice and coriander to serve

Instructions

1. Heat oil in a large frying pan over medium heat. Add onion and cook for 6 minutes.

2. Add chicken and cook for 5 minutes or until starting to brown.

3. Add garlic, ginger and curry powder and cook for 1 minute

4. Add coconut milk and stock, and simmer, stirring occasionally for 30 minutes

5. Serve over cooked rice and garnish with coriander (optional)