



# 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)