

RECIPE

Chicken Curry with Toppings



Serves **12 people**

Ingredients

- 12-14, 8 oz chicken breasts, trimmed
- Madras curry powder or paste
- 3 carrots
- 1 onion
- 1 shallot
- 1 can unsweetened coconut milk
- 1 tbsp fresh ginger, grated
- 1 qt. Chicken or vegetable stock

Preparation

1. Coat Chicken with 2 tbsp curry powder or paste.
2. Steam or bake chicken, cool and tear into 1 ½ to 2 inch pieces.
3. Blanch the carrots, cool, and cut into batons.
4. Chop onion and shallot and saute in canola oil until translucent.
5. Add 2 additional tbsp curry powder/paste, unsweetened coconut milk, ginger, and chicken or vegetable stock.
6. Cook sauce for 20 minutes at medium heat.
7. Fold in chicken. Season with Salt & Pepper.

Tips

Best Made 1-3 Days Ahead

Serve with Jasmine Rice and Condiments such as Chutney, Pineapple, Coconut, Dried Apricots, Diced and Seeded Jalapenos