

Beth's Curry Recipe

Ingredients:

- 1 Yellow Onion
- 1/2 Garlic
- Olive Oil
- 1 lb. Boneless Chicken
- 1 Container Chicken Broth
- Yellow Curry Powder
- Salt
- Pepper
- 1 Habanero or Hot Pepper
- Cilantro
- 6-10 Red Potatoes
- 1 Bag Baby Carrots
- Greens Beans or Green Pepper
- Coconut Milk Powder

Instructions:

- Dice onion and grate garlic. Sweat over medium heat with olive oil.
- Add diced chicken. Season chicken mixture with curry, salt, pepper and hot pepper. Cook until chicken is mostly done.
- Add chicken broth.
- Add potatoes, carrots, green beans or green peppers or any other vegetables you like. Simmer for 10 minutes or until potatoes are soft, but not breaking apart. Add more liquid if needed. Add chopped cilantro towards end of cooking.
- Add coconut milk powder. Season more if needed.
- Serve over rice. Leftovers thicken easily, so you can add water with reheating.