

Easy Chicken Curry

4 servings

INGREDIENTS

- 2 Tbsp oil
- 2 lg onions (peeled/sliced)
- Salt and Pepper to taste
- 1 can unsweet coconut milk
- 1 ½ lbs boneless chicken
 - 1 in cubes
- 1 cup diced tomato
 - Cut up and drained
- Basil or mint as garnish



DIRECTIONS

1. Place oil in a large skillet; turn heat to medium-high. A minute later, add onions, along with a generous pinch of salt and some pepper. Cook, stirring occasionally, until onions are very soft and almost falling apart, 15 minutes or more.
2. Stir in curry powder, and cook, stirring, for another minute or so.
3. Add coconut milk, and cook until it thickens, about 2 minutes, stirring occasionally.
4. Add chicken, and stir, then cook until done, 3 to 6 minutes.
5. Add tomato and cook another minute; adjust seasonings as necessary.
6. Serve over rice, garnished with basil or mint, if desired.