

Recipe – Chicken Curry

Serves 8 to 10 people

Ingredients:

- Olive oil
- 3 TBS curry spice
- 2 onions, chopped
- 2 inch piece of fresh ginger, chopped
- 10 garlic cloves, chopped
- 3 pounds boneless, skinless chicken breast, cut into bite size pieces
- 10 to 12 cups of vegetables including carrots, zucchini, yellow squash, potatoes, mushrooms, red peppers
- 1 can (14 oz.) coconut milk, full fat
- 3 TBS Indian relish, garlic, ginger or curry
- Optional: 1 pound extra firm tofu, drained and cubed
- salt and pepper to taste

Directions:

Generously coat the bottom of a large pot with olive oil

- Add 3 TBS of curry spice and fry in the oil till browned for 1 minute
- Add 2 chopped onions, a 2 inch piece of fresh ginger chopped, and 10 garlic cloves chopped. Continue to stir

Add:

- 3 pounds boneless, skinless chicken breast, cut into bite size pieces
- 10 to 12 cups of vegetables including carrots, zucchini, yellow squash, potatoes, mushrooms, and red peppers
- 1 can (14 oz.) coconut milk, full fat
- 3 TBS Indian relish, garlic, ginger or curry, OR an extra 3 TBS curry spice

Simmer for 20 minutes

Optional: Add 1 pound extra firm tofu, drained and cubed

Cover and continue to simmer until chicken is just done and tofu is warmed through

Add salt and pepper to taste

Serve with hot sauce or additional Indian relish if desired