# Chicken Curry

**PREP TIME** 10 minutes     **COOK TIME** 25 minutes     **TOTAL TIME** 35 minutes

**SERVINGS** 4 servings

Chicken Curry is an aromatic chicken dish in a rich curry sauce with coconut served over white rice.

## Ingredients

- 1 pound boneless skinless chicken breast *chopped into bite sized pieces*
- 1 Tablespoon vegetable oil
- 1 Tablespoon minced garlic
- 1 small yellow or white onion *chopped*
- 2 Tablespoons yellow curry powder
- 1 Tablespoon Thai red curry paste
- 15- ounce coconut milk *canned, full fat - optional*
- ½ cup water or chicken stock
- 1 Tablespoon brown sugar
- 1 teaspoon fish sauce
- 2 Tablespoons lime juice
- salt to taste
- handful fresh cilantro *roughly chopped*
- 4 cups cooked white rice *for serving*

## Instructions

1. Heat the oil in a large pot over medium low heat. Add the onions and minced garlic and cook for a few minutes until the onions are fragrant and softened.
2. Add the chicken and cook for 2-3 minutes, browning it a little. Add curry powder and paste; cook for 3-5 minutes.
3. Add the coconut milk, and let simmer for 15-20 minutes or until the chicken is fully cooked.
4. Add water or chicken stock depending on the consistency you want for the sauce, or let simmer longer to thicken if needed.
5. Stir in the brown sugar, fish sauce, and lime juice. Taste and salt if needed
6. Top with fresh cilantro, serve over cooked rice.

## Recipe Notes

How thick you want your curry sauce is up to you, so you can add chicken stock or water to thin it after simmering. However, sometimes chicken will let out a lot of juice, and instead of needing to thin it, you might need to let it thicken more, so you would simmer longer. This will vary based on the heat of your stovetop and the ingredients you use, so adjust to your preference.

Source: Spend with Pennies - Rachel