

# Curried Coconut Chicken



2 lbs. boneless, skinless chicken breasts,  
cut into 1-inch pieces  
1-1/2 T Olive Oil  
2-1/2 T Indian Yellow Curry powder  
1/2 Onion, sliced  
2 cloves garlic, sliced  
1 14-oz. can Coconut milk  
1-1/2 C stewed or pureed tomatoes  
1 Granny Smith apple, 1/2 " dice  
Salt and pepper, to taste  
Coconut, to garnish

Season chicken pieces with salt and pepper. Heat oil and Curry powder in a large skillet over medium-high heat for two minutes. Stir in onions and garlic, cooking and stirring 1 minute more. Add chicken pieces, tossing lightly to coat with Curry oil. Reduce heat to medium, and cook for 7 to 8 minutes. Pour coconut milk and tomatoes into pan, stirring well to combine. Season with salt and pepper. Cover and simmer 30-40 mins. Approx. 15 minutes before end of cooking time, add the apples. Serve over Jasmine or Basmati rice.

## *Captain's Note:*

*This is a very saucy dish! But...the extra sauce is delicious served over more rice, or even a baked potato, the next day!*