

# Coconut Chicken Curry

## Ingredients

2	Med	Tomatoes, diced
2		Potatoes, cubed
2.5	tsp	curry powder, yellow
14-16	oz	Coconut milk
½	tsp	chili flakes
½		Onion
½	lb	green beans
		Olive or coconut oil
1		Bell pepper
2- 3		Chicken breasts, cubed
3	cloves	garlic, diced
		Salt, pepper to taste

## Directions

Boil potatoes until done. Cook greens halfway through. Set aside after draining.

In oil, sauté onion, bell pepper, then add green beans and curry powder.

Sauté for another 5 mins, add coconut milk.

Bring to boil and add seasonings, potatoes, and tomatoes. Reduce to medium heat.

In separate pan sauté chicken in oil, seasoning with salt and pepper, until half done. Add to pot of veggies and coconut milk.

Simmer on med low until ingredients are to your liking. Up to 30 or 40 mins.

Serves well over rice.