

Chicken Curry

Chicken Curry = makes 4 servings

- ½ lb fresh sugar snap peas
- 2 green onions, thinly sliced
- 3 boneless skinless chicken breasts
- ½ teaspoon kosher salt
- ¼ teaspoon pepper
- 1 tablespoon canola oil
- 3 tablespoons curry powder
- 1 cup reduced-sodium chicken broth
- 1 cup coconut milk
- 2 (10.75 oz) cans condensed reduced-sodium cream of chicken soup

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Prep

- **Cut peas into bite-size pieces. Slice green onions.**
- **Cut chicken into bite-size pieces (wash hands); season with salt and pepper.**

Steps:

1. Preheat medium saucepan on medium-high 2-3 minutes. Place oil in pan, then add chicken; cook 6-8 minutes or until browned. Stir in curry powder; cook 1 more minute.
2. Stir in peas, broth, coconut milk, and chicken soup; bring to a boil. Reduce heat to low, stir in green onions; cook 5 more minutes for flavors to blend. Turn heat off; can stand 10-15 minutes for additional flavor development. Curries are traditionally served over white rice.

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