



THAI PEANUT CHICKEN CURRY



INGREDIENTS:



DIRECTIONS:

Mise en place

- Cut up all the veggies and set aside
- Wash, de-tender, and cut chicken, season and set aside
- Get curry paste ready: melt peanut butter and mix in garlic, ginger, coconut amino's, red curry paste, pinch of salt

1. Melt butter in a medium-high heat pan and cook chicken
2. Once chicken is brown on each side, add in garlic
3. Add in all veggies and cook until vibrant
4. Add in curry paste
5. Add in about 1/4 cup of water and two splashes of coconut milk
6. Turn heat to low and let simmer for 10 minutes
7. Serve with rice of your choice

servings: 2