

Curried Coconut Chicken

From *Allrecipes.com*

submitted by Janet McElroy

Ingredients

- 2 lbs boneless, skinless chicken breasts, cut into 1/2" chunks
- 1 tsp salt and pepper or to taste
- 1 1/2 Tbsp vegetable oil
- 2 Tbsp curry powder
- 1/2 onion, thinly sliced
- 2 cloves garlic, crushed
- 1 14 oz can coconut milk
- 1 14.5 oz can stewed, diced tomatoes
- 1 8 oz can tomato sauce
- 3 Tbsp sugar

Preparation

1. Season chicken pieces with salt and pepper
2. Heat oil and curry powder in a large skillet over medium-high heat for 2 minutes. Stir in onions and garlic, and cook 1 minute more. Add chicken, tossing lightly to coat with curry oil. Reduce heat to medium, and cook for 7 to 10 minutes, or until chicken is no longer pink in center and juices run clear.
3. Pour coconut milk, tomatoes, tomato sauce, and sugar into the pan, and stir to combine. cover and simmer, stirring occasionally, approximately 30-40 minutes.