



Coconut Lemon Curry Chicken

Makes 3 - 4 servings

Pork Rub

3 Boneless Skinless Chicken Breasts
2-15oz cans Coconut Milk
1-15oz can Chicken Broth
2 stalks Lemon Grass cut into 2 inch pieces and smashed
3 cloves Garlic, crushed
2 inch piece of Ginger, peeled and minced
2-3 teaspoons Curry Powder
1 medium Yellow Onion
Juice of 1 Lemon + Zest
4 stalks Celery, chopped
3 Tablespoons Tomato Paste
1-7oz can sliced Water Chestnuts, drained
½ cup Yellow, Red or Green Bell Pepper
½ cup seeded and chopped Tomato
¼ cup chopped Cilantro
Vegetable Oil
Brown Rice



In a large stock pot add the Coconut Milk, Chicken Broth, Lemon Grass, Garlic, Ginger, Curry Powder, Yellow Onion, Lemon Juice + Zest, Celery and Tomato Paste. Bring to a boil, reduce heat and cook uncovered for one hour stirring occasionally.

Pre-heat oven to 350 degrees. Liberally cover Chicken Breasts with Pork Rub. Coat a hot pan with 2 Tablespoons Vegetable Oil and cook the chicken for 3-4 minutes per side and then place in oven for 10 minutes. Remove from oven and let cool for about 20 minutes. Chop Chicken keep warm.

Strain out all the ingredients in the stock pot and return strained liquid to pot. Add the chicken and remaining ingredients and cook an additional 20 minutes.

Serve over Brown Rice and Enjoy!

CHRISTOPHER CREEK SPICE COMPANY
P.O. Box 51764 • PHOENIX, AZ 85076 • (480) 299-9811

WWW.CABINCHILI.COM