

Thai Curry Coconut Chicken

Ingredients:

2 T vegetable oil
1 large onion, diced small
1 pound boneless skinless chicken thighs, diced
3 cloves garlic, minced
1 T ground or freshly grated ginger
2 t. ground coriander
one 13-ounce can coconut milk
1 c. shredded carrots
½ c. chopped broccoli
½ c. chopped cauliflower
3 T. Thai red curry paste
1 t. kosher salt
1/2 t. freshly ground black pepper
3 c. fresh spinach leaves
1 T. fresh lime juice
2 T. brown sugar
fresh cilantro or basil, finely chopped for garnishing
Cooked rice

Directions:

To a large skillet, add the oil and heat until hot and shimmering. Add onion, and sauté over medium-high heat until the onion begins to soften about 5 minutes; stir occasionally.

Add the chicken and cook for about 5 minutes, or until chicken is done; allow to brown slightly for flavor then stir to ensure even cooking.

Add the garlic, ginger, coriander, and cook for about 1 minute, or until fragrant; stir frequently.

Add the coconut milk, carrots, broccoli, cauliflower, Thai curry paste, salt, pepper, and stir to combine. Add a little water, if using a large pan, to cook the vegetables. Reduce the heat to medium, and allow mixture to gently boil for about 5 minutes, or until slightly thickened.

Add the spinach, lime juice, and stir to combine. Cook until spinach has wilted and is tender, about 1 to 2 minutes. Add brown sugar. Taste. Add additional curry paste, salt, pepper to taste.

Spoon over steamed rice and garnish with fresh herbs

Adapted from *Averiecooks.com*

