

Coconut Chicken Curry

Makes: 10, 8oz portions

Ingredients:

- *Vegetable Oil: 2 1/3 tablespoon
- *Boneless skinless chicken thigh: 2 pounds
- *Yellow Onion, medium diced: 1 cup
- *Red Peppers, medium diced: ½ cup
- *Green Peppers, medium diced: ½ cup
- *Yellow Peppers, medium diced: ¼ cup
- *Fresh Peeled Garlic, minced: 3 teaspoons
- *Pureed Ginger: 3 teaspoons
- *Water: 1 cup + 3 tablespoons
- *Chicken Base: 1 teaspoon
- *Curry Powder: 3 tablespoons
- *Ground Cloves: 1/8 teaspoon
- *Cayenne Pepper: ¼ teaspoon
- *Black Pepper: ¼ teaspoon
- *Canned Diced Tomatoes with Sea Salt: 10.5oz
- *100% Lemon Juice: Dash to taste
- *Dried Apricots, roughly chopped: 1 ¼ cup
- *Unsweetened Coconut Milk: 1 cup
- *Honey: 1 1/3 tablespoons
- *Kosher Salt: 1 ¾ teaspoon
- *Fresh Cilantro, Chopped: ¼ cup

Instructions:

1. Cut the chicken thigh meat into ½ inch cubes.
2. Heat oil in 350°F braiser. Add and sear chicken until lightly browned and cooked through. Push chicken to one side of braiser.
3. Lower heat to 275°F and add onions, peppers, garlic and ginger and sweat for a few minutes.

4. Combine water and base to make a stock. Add to braiser along with remaining ingredients EXCEPT cilantro. Heat to a simmer over low heat and let cook about 30 minutes or until sauce has thickened a bit. Pan sauce and reserve, keeping warm.
5. Add cilantro just before serving.