



SLOW COOKER RED CURRY

INGREDIENTS

- 2 chicken breasts, cut into 1-inch cubes
- 1-1½ pounds small yellow potatoes, cut into 1½-inch pieces
- 1 yellow onion, sliced vertically
- 1 can (15-oz) chickpeas, drained and rinsed
- 2 cans (15-oz) light coconut cream
- 6 Tablespoons red curry paste
- ¼ cup packed brown sugar
- 2 tsp soy sauce
- 1 cup frozen peas, thawed
- Salt, to taste
- Cooked basmati rice
- Chopped fresh cilantro
- Chopped peanuts or cashews

DIRECTIONS

1. Place chicken, potatoes, onion and chickpeas in the insert of a slow cooker.
2. Whisk coconut cream, curry paste, brown sugar and soy sauce together in a large bowl. Pour over ingredients in slow cooker.
3. Cook on low for about six hours until potatoes are tender.
4. Add peas and continue to cook uncovered for about 15 more minutes.
5. Salt to taste.
6. Serve over rice, top with cilantro and nuts.