Coconut Chicken Curry

Prep: 15 mins
Cook: 35 mins
Total: 50 mins
Servings: 10

Ingredients

- 1 tbsp. vegetable oil
- 1 tbsp. butter
- 2 onions, chopped
- Salt
- 2 cloves garlic, crushed
- 1 tsp. freshly grated ginger
- 1 1/2 tbsp. curry powder
- 2 tbsp. tomato paste
- 1 (400ml) can coconut milk
- 120 ml water
- 680 g boneless, skinless chicken breast, cut into 2.5 cm pieces
- Juice of ½ lime
- Lime wedges, for serving
- Coriander leaves, torn, for serving
- Cooked rice, for serving

Method

1. In a large pot or high-sided pan over medium heat, heat oil and butter
2. When butter has melted, add the onion and cook for about 6 to 8 minutes until onion is tender and translucent
3. Add garlic, ginger, and curry powder and cook for about 2 minutes until fragrant
4. Add tomato paste and cook for about 1 to 2 minutes until darkened slightly
5. Add coconut milk and water and bring to a simmer.
6. Add chicken and cook for about 8 minutes, stirring occasionally, until chicken is cooked through
7. Stir in lime juice and garnish with coriander
8. Serve hot with rice