

COCONUT CURRY CHICKEN



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
714932	Onion, diced	1
671332	Red Bell Pepper, diced	1
644650	Garlic Cloves, finely chopped	3 cloves
758521	Primo Gusto® Extra Virgin Olive Oil	2 Tbsp.
864091	Cooked Boneless Skinless Chicken Breasts, cubed	3 breasts
224804	Trade East® Curry Powder	2 Tbsp.
513695	Trade East Ground Ginger	1 Tsp
Market Item	Full-Fat Coconut Milk	13.5 oz. can
570095	Lime, juiced	1
424307	Kosher Salt	to taste
225037	Trade East Regular Ground Black Pepper	to taste
244661	Basmati Rice, cooked	4 cups
673652	Fresh Cilantro	to taste

Preparation Instructions

Wash hands.

Heat the oil in a large sauté pan on medium heat. Add the onion, red bell pepper and garlic cloves and cook for 3-4 minutes.

Add the cubed chicken and sprinkle the spices on top. Cook until the chicken is cooked through, stirring frequently.

Add coconut milk and lime juice. Simmer for 5 minutes. Serve with rice and garnish with fresh cilantro.