

Coconut Curry Chicken

A fragrant and creamy coconut curry chicken dish that is perfect for a cozy dinner. The warm spices and rich coconut milk create a delicious and comforting meal.



Main Dish

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast, 1 tbsp curry powder, 1/2 onion, 1 garlic clove, 1/2 red bell pepper, 1/2 cup coconut milk, 1 tbsp vegetable oil, salt and pepper to taste

Steps

1

Cut the chicken breast into bite-sized pieces. 2. In a pan, heat vegetable oil and sauté chopped onion and minced garlic until fragrant. 3. Add the chicken and curry powder, cook until chicken is browned. 4. Add sliced bell pepper and coconut milk, simmer until chicken is cooked through. 5. Season with salt and pepper. 6. Serve hot with rice.