

Curry Chicken Pasta with Peppers and Rice

A delicious and flavorful curry chicken pasta dish with the added crunch and sweetness of peppers, served over a bed of rice.



Main Dish

30 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 1 chicken breast
- 1 tablespoon curry powder
- 1/2 cup pasta
- 1/2 cup sliced peppers
- 1/2 cup cooked rice
- Salt and pepper to taste
- Olive oil for cooking

Steps

- 1 Cook pasta according to package instructions. Drain and set aside.
- 2 Season the chicken breast with salt, pepper, and curry powder.
- 3 Heat olive oil in a skillet over medium heat. Cook the chicken until golden brown and cooked through, about 5-6 minutes per side. Remove from the skillet and let it rest for a few minutes before slicing.
- 4 In the same skillet, add the sliced peppers and sauté for a few minutes until slightly softened.
- 5 Add the cooked pasta to the skillet with peppers and toss to combine.
- 6 Serve the curry chicken pasta over a bed of cooked rice.
- 7 Enjoy!