

## Chicken Coconut Curry

Serves four to six (adapted recipe serves six to eight)

Standard Recipe	Modify with:
<p>1 tbspn oil            1 chicken cut into pieces            1 can coconut cream            2 onions, chopped            4 potatoes, diced            2 tspn curry powder            Rice</p>	<p>Omit oil            Remove skin and fat            Replace with 2 tbspsn coconut milk powder mixed with 1/2 cup water; 1 can light evaporated milk            Add chopped clove of garlic            Add more vegetables - 2 sweet potatoes, 3 carrots, 3 zucchini            Add fresh herbs like coriander or basil</p>
<p><b>Method:</b></p> <ol style="list-style-type: none"> <li>1. Heat oil in pan. Brown onion and chicken pieces for a few minutes.</li> <li>2. Add coconut cream, curry powder and chopped potatoes.</li> <li>3. Cook on low for about 1 hour.</li> <li>4. Serve with boiled rice.</li> </ol>	<p>Method</p> <ol style="list-style-type: none"> <li>1. Add garlic.</li> <li>2. Replace with coconut milk powder mix. Add other vegetables except green vegetables.</li> <li>3. Add water if mixture gets dry. Add green veggies and stir in evaporated milk 15 min before serving. Stir in fresh herbs.</li> </ol>
<p>Serves 4-6 people</p>	<p>Serves 6-8 (with adaptations)</p>