

# Coconut Curry Chicken

## INGREDIENTS & PROCESS

### FIRST

#### mix together

- 3 TBSP BUTTER
- 1 CHOPPED ONION
- 2 TBSP MINCED GARLIC (TO TASTE)

saute this in a deep dish pan over medium heat until onions are clear, then add the following:

- 1 TSP SALT
- 1 TSP BLACK PEPPER
- 1 TSP GINGER
- 2 TBSPS CURRY POWDER

saute this on medium to roast the spices into the onion and butter mixture

### SECOND

#### add the wet ingredients

- 1 CAN ORGANIC COCONUT MILK 16 OZ
- 1 CAN ORGANIC TOMATO SOUP 16 OZ
- 1 TBSP HONEY
- 1 CUP ORGANIC CHICKEN BROTH

### THIRD

- LET SAUCE SIMMER FOR 4 HOURS TO ALLOW FLAVORS TO COME TOGETHER

### ADD CHICKEN TO PRESSURE COOKER

- PUT SAUCE AND CHICKEN IN YOUR PRESSURE COOKER AND COOK FOR 6 MINUTES
- SERVE WITH CILANTRO LIME RICE AND BAKED NA'AN.

