

# Chicken Curry

## Ingredients

Serves: 6

- 900g skinless, boneless chicken breasts, sliced into chunks
- 2 large onions chopped
- 3 cloves garlic, minced
- 200g mushroom - sliced
- 1 red pepper - sliced
- 1 medium apple - cored and chopped
- 1 (400g) tin coconut milk
- 240ml chicken stock
- 30g medium curry powder, or to taste
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon flour
- 1 tablespoon sultanas, or to taste
- 1 tablespoon desiccated coconut, or to taste
- 1 tablespoon cornflour - optional
- 100g of water chestnuts (add towards end of cooking)



## Method

1. Brown chicken, onions and garlic in saucepan or in hob-safe Slow Cooker pot
2. Add flour, curry powder, salt and black pepper and fry on a low heat
3. Next put in Slow Cooker and add coconut milk and chicken stock
4. Cook on Low for 4 hours.
5. Add red pepper, sultanas, apple and water chestnuts and continue to cook for 45 minutes.
6. Stir in cornflour to thicken further, if needed.
7. Sprinkle with coconut to serve.