



Coconut Curry Chicken

Jean Trebek's Reliable Recipes
insidewink.com

Hands down, this Chicken Curry recipe is my family's very favorite stir-fry dish. I love stir-fry dishes because it can be prepared the night before and it comes together in 10 minutes.

Coconut Curry Chicken

Ingredients

- 4 Chicken breast halves, boned and skinned
- 1 Tablespoon dry sherry
- 1 Tablespoon light soy sauce
- 1 Tablespoon plus 2 teaspoons cornstarch
- 2 Tablespoons plus 2 teaspoons peanut oil
- 1 Red onion
- 1 Large green pepper
- 3 Cloves garlic, finely minced
- 1 Tablespoon minced fresh ginger

Ingredients for Sauce

- 1/2 Cup unsweetened coconut milk
- 2 Tablespoons dry sherry
- 1 Tablespoon light soy sauce

1 1/2 Tablespoons curry powder
2 Teaspoons Oriental sesame oil
1/2 Teaspoon sugar
1/2 teaspoon Chinese chili sauce
1/4 teaspoon salt

Directions

Advanced Preparation:

Cut chicken into 1/4 inch cubes, then mix with sherry, soy sauce, 2 teaspoons cornstarch, and 2 teaspoons of peanut oil.

Cover and refrigerate until ready to cook. (take out of fridge half an hour before cooking).

Peel red onion and chop into 1/4 inch cubes. Set aside.

Stem and seed green pepper, then cut into 1/2 inch cubes.

Combine onion and pepper and refrigerate until ready to cook.

In a small bowl, combine all ingredients for sauce and refrigerate until ready to cook.

Last-Minute Cooking:

Combine remaining 1 tablespoon cornstarch with an equal amount of cold water, set aside.

Place wok over highest heat. When wok becomes very hot, add 1 tablespoon of peanut oil to center of wok.

Roll oil around sides of wok. When oil begins to smoke, add chicken and stir-fry until it just loses raw outside color, about 3 minutes.

Transfer to a bowl.

Immediately return wok to highest heat.

Add remaining 1 tablespoon peanut oil to center, then add minced garlic and ginger.

Saute a few seconds, then add red onion and green pepper.

Stir-fry until onion pieces separate and green pepper brightens, about 3 minutes.

Return chicken to wok and add coconut sauce.

When sauce comes to a low boil, stir in a little cornstarch mixture so sauce glazes the food.

Taste and adjust seasonings, then spoon onto a heated platter or serve over rice on individual plates.

**Find more of Jean Trebek's Reliable Recipes
on [insidewink.com](https://www.insidewink.com)**