

Thai Inspired Basil Chicken with Coconut Curry

Ingredients

- 2 tsp curry powder
- 1 tsp salt
- 1/2 tsp freshly ground pepper
- 1/4-1/2 tsp cayenne
- 1/2 tsp turmeric
- 1.5 lbs boneless chicken thighs cut into 1-1.5" pieces
- 1 large onion cut root to tip
- 5 cloves garlic, minced
- 1 Tablespoon fresh ginger, minced
- 1 T fresh turmeric, minced
- 1-2 jalapenos seeded and chopped
- 2T coconut oil
- 1-14oz can coconut milk
- 1-2T lime juice

Procedure

- Heat oil. Add onion and jalapeno, sear 3 minutes. Stir only to avoid burning. Add ginger, garlic, turmeric root, curry powder, toss to combine - 1 minute
- Add coconut milk and chicken, stir until coated. Simmer. Reduce heat and cover for 20 minutes.
- Turn off heat and add basil and lime juice. Adjust salt and lime to taste.
- Serve over quinoa*

*Quinoa: Use a rice cooker and 1 "cup" of quinoa as directed for cooker.