

Curried Chicken and Rice

A slow-cooker recipe

Ingredients:

- 2 pounds boneless skinless chicken breasts, cubed
- 1/2 sweet onion, diced
- 3 teaspoons minced garlic
- 1 tablespoon red curry paste
- 2 teaspoons curry powder
- 1 teaspoon turmeric
- 1/2 teaspoon ground ginger
- 1 (14.5-ounce) can tomato paste
- 1/2 cup heavy cream
- 2 cups cooked rice for serving



Directions

1. Place chicken, onion, garlic, curry paste, curry powder, turmeric, ground ginger, and tomato paste in the bowl of a slow cooker. Stir to combine.
2. Cover and cook on the low setting for 6–8 hours or on the high setting for 3–4 hours.
3. Add heavy cream, stirring well. Cover and cook until warmed through.
4. Serve warm with rice.

Makes 6 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.