



Chicken in Peanut Butter Curry Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500 g chicken breast
- 1 red pepper
- 1 onion
- 1 tablespoon yellow [curry paste](#)
- 1 can coconut milk
- 2 tablespoons peanut butter
- fresh coriander
- sesame oil
- Basmati rice
- salt and pepper

Instructions

I am no expert in Asian cuisine but I still like a nice curry once in a while and never repeat the recipe, it really depends on what I find in the fridge...

1. chop up the onion
2. cut the chicken breast in small cubes
3. heat up some oil in a pot and add the chicken and the onion and shallow fry until slightly golden
4. chop up the pepper and add to the pot
5. sizzle for another 5 minutes
6. add the curry paste, peanut butter and coconut milk and cook until the chicken is nice and tender

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7. season with salt and pepper
 8. serve with Basmati rice and sprinkle some coriander on top