



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

7. season with salt and pepper

8. serve with Basmati rice and sprinkle some coriander on top