



Eggplant & Butternut Squash Chicken Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

1 butternut squash, peeled & cubed

1 eggplant, cubed

3 garlic cloves, minced

1 tablespoon vegetable oil

1/2 lb chicken breast, cubed

14 ounces coconut milk

1/2 cup plus 1/4 cup water, divided

2 tablespoons fish sauce

1 tablespoon sugar

2 tablespoon yellow curry powder

2 teaspoons cornstarch

1 teaspoon ground cardamom

1 1/2 teaspoon dried basil

2 teaspoons hot chili sauce

Kosher salt

Instructions

1. Add vegetable oil to a hot pan. Slide in garlic. Once it sizzles, add chicken and cook halfway through, approximately 3-6 minutes.
2. In a small bowl, thoroughly mix coconut milk with fish sauce, hot chili sauce, 1/2 cup water, curry, cardamom, sugar and dried basil. Add to the chicken and garlic.
3. Immediately throw in the butternut squash and eggplant and simmer covered until veggies soften, approximately 7 -10 minutes.
4. In a small bowl, stir water into cornstarch and pour into curry mixture. Cook another 5-7 minutes.
5. Remove from heat and let sit for 5-10 minutes. Sauce will continue to thicken. Sprinkle with salt to taste before serving.