

Thai Curry Chicken



INGREDIENTS

- 1 (14 oz) can coconut milk
- 1 tablespoon gluten-free soy sauce
(Bragg Liquid Aminos)
- 1-2 tablespoons curry paste
(red or green)
- 1 teaspoon fish sauce
- 1 (1-inch) piece fresh ginger,
peeled and grated
- 2-3 garlic cloves, chopped
- 6 boneless, skinless chicken thighs
- 1 yellow onion, chopped
 - 1 red bell pepper,
seeded and chopped
 - 1 green bell pepper,
seeded and chopped
 - 1 sweet potato,
cut into 1-inch pieces
- Carrots and green beans,
cut into 1-inch pieces

DIRECTIONS

1. Use a 5-6 quart crockpot. Combine the sauce ingredients: coconut milk, soy sauce, curry paste, fish sauce, ginger, and garlic in the bottom of your crockpot. Stir to mix.
2. Add chicken pieces to the sauce, flipping them over a few times to coat.
3. Add the vegetables. Cover and cook on low for 6-8 hours, or on high for 4-6 hours. This is done when the chicken is fully cooked and the vegetables have reached desired tenderness.

**NOTE: This recipe has been adapted from Stephanie O'Dea's book MAKE IT FAST, COOK IT SLOW The Big Book of Everyday Slow Cooking.*