

A recipe from

# DAD'S CHILE COOKBOOK



Heat Rating:



## Quick Lemon-Curry Chicken

Similar to recipe in "The Curry Book" by Nancie McDermott

A fast way to get flavor to your family table. Elegant and tasty enough for guests, but you can choose to keep it all for yourself; if you're like that...

- 3 boneless, skinless chicken breasts*
- 2 Tbsp light olive oil*
- 2 large yellow onions, sliced*
- 1 tsp minced garlic*
- 1 Tbsp curry powder*
- 1 tsp kosher salt*
- 1 cup water*
- 2 Tbsp freshly squeezed lemon juice*
- 2 Tbsp finely chopped cilantro*

Cut the chicken into bite-sized pieces. Place a large, heavy frying pan over medium-high heat. Add chicken and sauté, stirring regularly, until lightly browned, about 3 minutes. Add onion and garlic and sauté for 2 minutes or so, stirring often. When onion is shiny and begins to soften, add the curry and salt and cook for another couple of minutes.

Add the water and simmer until the chicken is thoroughly cooked, about 10 minutes. Remove from the heat and add lemon juice and cilantro. Stir well and then let stand for 3 minutes, while you complete other preparations. Serve hot with fragrant rice.

Yield: About six servings  
Preparation time: 15 minutes  
Cooking time: 20 minutes

