

Chicken Curry

Ingredients

- 2 tsp curry powder
- 2 chicken breasts (diced, raw)
- 2 tbsp butter
- 2 tbsp onions (minced)
- 2 cups chicken broth
- 3 tbsp corn starch
- 1/4 cup water
- Rice of your choosing

Directions

1. Gather all your ingredients: chicken breasts, butter, minced onion, curry powder, chicken broth, cornstarch, water, and rice.
2. Place a pan over medium heat and add the butter, allowing it to melt.
3. Add the chicken breasts to the pan along with the minced onion and curry powder. Stir and cook for approximately 5 minutes, until the chicken is lightly browned and the onions are soft and fragrant.
4. Pour the chicken broth into the pan, ensuring the chicken is partially submerged.
5. Cover the pan with a lid and let it cook for 10 minutes, allowing the flavors to blend and the chicken to cook through.
6. In a small bowl, mix the cornstarch with water until fully dissolved.
7. Remove the lid and pour the cornstarch mixture over the chicken. Stir continuously until the sauce thickens and coats the chicken with a glossy glaze.
8. Plate the chicken over a serving of cooked rice and enjoy!

