

YELLOW CHICKEN AND POTATO CURRY

FREEZE TOGETHER:

- 1-1 ½ lbs. **raw chicken breast**, cubed
- 4 **Yukon gold potatoes**, ½-inch cubes
- 1 heaping tablespoon **all-purpose seasoning**
- 3 minced **garlic cloves**
- 2 tablespoons **yellow curry paste**
- 1½ tablespoons **brown sugar**
- 2 tablespoons **peanut butter**

COOKING INSTRUCTIONS:

INSTANT POT

Frozen or thawed

Add 2 cans coconut milk + ½ cup water
8 mins HIGH pressure • Quick release

CROCKPOT

Thaw first • Add 2 cans coconut milk
LOW 4-5 hrs or HIGH 2-3 hrs

STOVETOP

Thaw first • Add 2 cans coconut milk
Simmer 20-25 mins until chicken + potatoes are tender

FINISHING TOUCHES:

Stir in

- 3 cups chopped **spinach**
- 1 tablespoon **soy sauce**
- zest + juice of 1 **lime**

Serve with

- jasmine rice
- crushed peanuts
- cilantro
- Thai basil

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