

Instant Pot Coconut Chicken Curry

PREP TIME:

10 minutes

COOKING TIME:

22 minutes total

SERVES:

4

serve with steamed
basmati rice

INGREDIENTS:

1 tbsp olive oil
1 ½ cups onion, diced
2 tsp garlic, minced
2 lbs chicken thighs, boneless &
skinless
1 serrano chili (optional)
1 Indian Dal blend
½ tsp salt
2 tbsp tomato paste
1/2 cup chicken broth
1 can coconut milk, light or full fat
4 oz fresh spinach, washed

PREPARE:

heat oil in the Instant Pot on sauté function
medium and cook onion and garlic for 2
minutes

rest the chicken thighs on top of the onion
mixture

add the serrano chili, sprinkle the Indian Dal
blend over the top, add the salt, tomato
paste

stir in the chicken broth & coconut milk

secure the Instant Pot lid and pressure
valve to Sealing

press the Manual button and adjust the
cook time to 12 minutes

turn the dial to Venting and use Quick
Pressure Release

remove the lid and stir in the spinach until
wilted

