Starport Foods



Gluten Free Curried Chicken Fusion Recipe

½ C.



Ingredients: Serves 2

3/4 C.	Coconut Curry Sauce (Gluten Free Starport 123)
12 oz.	Chicken breast, chunks 1"
2 tsp.	Marinade Seasoning (Gluten Free Starport356)
2 ea.	Zucchini, chunks 1"
2 ea.	Potatoes, chunks 1"
½ C.	Coconut milk
1 C.	Water or gluten free broth or white
2 Tbsp.	Vegetable oil



Instructions

1. Cut chicken, rub and marinate chicken with 1 Tbsp. oil and 2 tsp. **Marinade Seasoning** for an hour or more. May be substitute with cooked chicken meat.

Onions, quartered

- 2. Boil or microwave potatoes until softened.
- 3. Heat pot at high heat, add oil, onions and sauté 30 seconds then add chicken. Sear chicken about 1 minute, before stirring then sauté for another 2 minutes.
- 4. Add 1 C. chicken broth or white wine, or water and ½ C. coconut milk, then add cooked potatoes and cook for about 5 minutes.
- 5. Add zucchini and cook for another 2 minutes, then add **Coconut Curry Sauce**.
- 6. Garnish with lemon and cilantro