Easy Crockpot Curried Chicken Thighs This is a simple, inexpensive dish to throw together in the crockpot and forget about until suppertime. Serve over a bed of rice, add a salad, and you're all set!

1 16 oz. bag frozen peas

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3 lbs. boneless, skinless, chicken thighs
1 can coconut milk (13.5 oz.)

2 tsp. salt
3 Tbs. curry powder

2-1/2 Tbs. prepared mustard 1 sweet onion, chopped Combine all ingredients except chicken, peas, and onion in the crockpot and stir to blend. Add in the chicken and vegetables and set on low for 6-8 hours, or until chicken is cooked and tender. Serves 6.

2 Tbs. sugar (or honey)