

Thai Coconut Curry Chicken

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Recipe given to me by a subscriber Beth Powell who saw it on Weight Watcher Girl. Makes 8 1 cup servings, 4 FSP per serving

- 1 1/2 pounds chicken breast, cooked and cubed
- 1 can light Thai Kitchen coconut milk
- 2 Tbsp Thai Kitchen Green Curry Paste
- 1 Tbsp honey
- salt and pepper
- 3 Tbsp dried basil
- 1 bag frozen, steamable sweet potatoes
- lemon juice
- 1 cup chopped onion
- chopped ginger
- 1 bag spinach
- olive oil spray

1. Spray pan well and cook onions until translucent. Add ginger and garlic and cook 1-2 minutes.
2. Shake unopened can of coconut milk very well, then add to onion mixture
3. Add 2 Tbsp green curry paste and 1 Tbsp honey.
4. Add chicken and sweet potatoes and let simmer 10 minutes.
5. Remove from heat, add spinach and the rest of the seasonings.

6. Serve over rice.