

Slow Cooker Chicken Curry

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Ingredients:

½ cup chicken broth
1 can coconut milk
2 cloves garlic, minced
1 tsp minced ginger
2 TBSP curry powder
1 tsp salt
½ tsp cayenne
1 tsp paprika
¼ tsp cumin
½ tsp chili powder
1 small onion, chopped
10 oz grape tomatoes, quartered
1 large carrot, peeled and sliced into matchsticks
2 boneless skinless chicken breasts, cut into bite sized pieces

1 TBSP cornstarch
2 tsp lime juice

Directions:

*Grease the slow cooker, turn on to high.

*In the slow cooker, whisk together the chicken broth, coconut milk, garlic, ginger, curry powder, cayenne, paprika, cumin, chili powder, and onion. Cover and cook for 30 minutes.

*Mix in the tomatoes, carrot, and chicken. Cover, reduce heat to low, and cook for 6 hours, mixing now and then.

*Whisk the cornstarch with 1 TBSP water until smooth. Whisk into the slow cooker, mix well, cover, and raise heat to high. Cook for 30 minutes, stirring every 10 minutes. Shut off the slow cooker, mix in the lime juice and allow to sit for 10 minutes before serving.