

Chicken Curry In A Hurry

Serves 6, prep time 15 minutes, total time 35 min

Ingredients

1 cup white rice
1 1/2 tablespoons olive oil
1 small yellow onion, thinly sliced
1 large or 2 small sliced carrots
3 teaspoons curry powder
1/2 cup plain yogurt
1 can coconut milk
1 teaspoon kosher salt
1/2 teaspoon black pepper
2 cups of frozen broccoli florets or peas and carrots, thawed (Your favorite frozen veggies work)
1 14.5-ounce can diced tomatoes, drained (optional)
meat from 1 rotisserie chicken, sliced or shredded
1/4 cup fresh cilantro leaves, roughly chopped

Directions

1. Cook the rice according to the package directions.
2. Heat the oil in a skillet over medium-low heat. Add the onion and cook, stirring occasionally, for 5 minutes
3. Add the thinly sliced carrots, cook for 5 minutes
4. Sprinkle with the curry powder and cook, stirring, for 1 minute
5. Add the yogurt and cream and simmer gently for 3 minutes. Stir in the salt, pepper, and frozen veggies, and tomatoes (if desired). Stir to coat veggies evenly and cook for 3 more minutes.
6. Divide the rice and chicken among individual bowls, spoon the sauce over the top, and sprinkle with the cilantro.

Serve with Naan Bread, Mango Chutney, Greek Yogurt, and Sriracha Sauce.

Adapted from [Chicken Curry in a Hurry](#) recipe found on realsimple.com