Chicken Curry



**Ingredients**

* **Chicken** – Albertson’s Rotisserie Chicken Breast (chipped into squares).
* **Onion and Garlic**
* **Curry, Cinnamon, Paprika, Bay Leaf, Ginger**
* **Sugar and Salt**
* **Tomato Paste**
* **Yogurt and Coconut Milk**
* **Lemon Juice**
* **Cayenne Pepper**

## Instructions

**1. Sauté the aromatics and spices.**

Preheat the oil in a skillet over medium heat. Add the onions, garlic, and spices. Stir them for 2 minutes to bring out their flavors.

**2. Add the chicken and sauce makings.**

Add the chicken, tomato paste, yogurt, and coconut milk to the skillet. Stir the mixture occasionally and let it come to a boil.

Reduce the heat and let it simmer for 20 to 25 minutes. This will allow the chicken to absorb the flavors from the spices and stew.

**3. Season it with lemon juice and cayenne.**