

## Coconut Cashew Chicken Curry

Adapted from Rhoda Boone / Epicurious  
Serves 6 - 8

### Ingredients:

2 pounds chicken thighs cut into 1" cubes  
2½ tsp. mild curry powder  
1½ tsp. kosher salt  
½ tsp. freshly ground black pepper  
2 Tbsp. + 2 tsp. coconut oil  
½ medium onion, chopped  
1 – 14 oz. can coconut milk (full fat preferred)

2½" piece fresh ginger, peeled and coarsely chopped  
4 cloves garlic; roughly chopped  
¼ cup raw unsalted cashews; chopped  
1½ tsp. yellow or black mustard seeds (optional)  
8 oz. baby spinach  
Cilantro; if desired

### Instructions:

In a medium mixing bowl, toss in chicken thigh cubes with curry powder, salt and pepper.

Heat 2 Tbsp. coconut oil in large skillet over medium-high heat. Add onion and cook, stirring until the onion is softened, about 2-3 minutes.

While onions are cooking, puree coconut milk, ginger and garlic in blender until very smooth.

Add chicken and coconut milk mixture to skillet and cook, tossing occasionally until chicken is cooked through and sauce has thickened, approximately 7-10 minutes.

While the chicken cooks, in a small skillet melt 2 tsp. coconut oil until melted. Add chopped cashews and mustard seeds and cook, stirring until fragrant and lightly browned, about 2-3 minutes. When browned and mustard seeds start to pop, pour into a small bowl and set aside.

Fold spinach into the chicken mixture and cook until the spinach is wilted, about 1 minute. Divide evenly among 4 bowls. Top with cashew mixture and if desired, top with cilantro.

Optional: Serve with cauliflower rice or rice of choice (not included in nutritional information)

### Nutrition facts per serving

Based on 6 servings:

Calories: 510 kcal - Protein: 56.1 grams - Carbohydrate: 9.8 grams - Fat: 28.4 grams

