



SWEET POTATO AND CHICKEN CURRY

Ingredients:

- 1 large gold Sweet Potato, *cut into pieces*
- 500 grams Chicken breast, *diced*
- 3 cloves Garlic, *crushed*
- 2 medium onions, *roughly chopped*
- 2 large Carrots, *peeled and chopped into thick slices*
- 3 sticks of celery, *cut into thick slices*
- 2 Tbsp Green Curry Paste
- 1.5cm cube of fresh Ginger, peeled and thinly sliced
- 1 Tbsp Fish sauce
- 1 Tbsp Sugar
- 200ml chicken Stock
- 2 Kaffir Lime leaves
- 270ml coconut milk

Method:

- Brown chicken in large saucepan.
- Add onion and garlic and sauté.
- Add carrots, celery and sweet potato and stir.
- Add curry paste and coconut milk, stir and allow to cook for approximately 5 minutes.

To Serve:

- Serve with rice.
- Serves 4-6.