



## INGREDIENTS

- 3 Boneless, Skinless Chicken Breasts
- 1 Red Pepper
- 2 Potatoes
- 1 Onion
- 2 cups Chicken Broth
- 2 cups Unsweetened Coconut Milk
- 3 tbsp Yellow Curry Powder
- 1 tsp cumin
- ½ cup Cashews
- Optional Spices: Cayenne, Black Pepper, Salt, Cilantro

## DIRECTIONS

1. Chop onion into thin slices, peel and dice tomatoes, slice red pepper and place in a bowl.
2. In the bottom of a slow cooker, mix coconut milk, broth and selected seasonings.
3. Place chicken and veggies into slow cooker and evenly coat with sauce mixture.
4. Cook on low for 8 hours or high for 4 hours.
5. Place cashews in slow cooker 5 minutes before serving.
6. Serve over whole grain rice and enjoy!

## Cashew Chicken Curry

*Dairy-Free | Gluten Free | High Protein*

Yield:  
4-6 Servings

Prep Time:  
15 Min

Cook Time:  
4-8 Hrs