



INGREDIENTS

- 1 lb Boneless, Skinless Chicken Breasts
- 1 Medium Onion
- 15 oz Chickpeas
- 2 Medium Sweet Potatoes
- ½ cup Full Fat Coconut Milk
- 15 oz can Tomato Sauce
- 2 tbsp Curry Powder
- ½ cup Chicken Broth
- 1 cup Frozen Peas
- 1 Lemon
- Optional Seasonings: Cayenne, Pepper, Salt, or Cilantro

DIRECTIONS

1. Chop onion into thin slices, peel and dice potatoes, open and rinse chickpeas and place in a bowl.
2. If you are using frozen peas, place in refrigerator until later.
3. In the bottom of a slow cooker, mix together coconut milk, chicken broth, tomato sauce and selected spices.
4. Place chicken and vegetables into the slow cooker and evenly coat with sauce mixture.
5. Cook on low for 8 hours or high for 4 hours.
6. Place peas and juice from lemon 5-10 minutes before serving depending on if peas are frozen or not.
7. Serve over a whole grain and enjoy!

Sweet Potato Chicken Curry

Dairy-Free | Gluten Free | High Protein

Yield:
4-6 Servings

Prep Time:
15 Min

Cook Time:
4-8 Hrs