

Coconut-braised Curried Chicken

13 ingredients · 35 minutes · 6 servings



Directions

1. Heat skillet over medium heat. Place chicken in bowl with seasoning (except thyme).
2. Place ghee in skillet and brown thighs for 5 minutes per side. May need to do two batches.
3. Return all to the skillet. Add thyme, coconut milk, and vinegar. Cover and simmer 5 minutes.
4. Serve with green beans

Ingredients

- 2 lbs Chicken Thighs
- 2 tsps Sea Salt
- 2 tsps Turmeric
- 1 tsp Ground Mustard
- 1 tsp Ground Ginger
- 1 tsp Black Pepper
- 1 tsp Cumin
- 2 tbsps Ghee
- 1 tsp Thyme
- 1 cup Organic Coconut Milk
- 2 tbsps Red Wine Vinegar
- 1/4 cup Cilantro (optional)
- 2 cups Green Beans