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# Curried peanut chicken

## Ingredients

- 1/4 cup oil
- 3 lb chicken parts
- 2 tsp. salt
- 1 Tbsp. curry powder
- 1 onion, sliced
- 1 green bell pepper, sliced.
- 1 tomato, sliced
- 1/4 cup crunchy natural peanut butter
- 1/4 cup water

## Directions

In a large pan heat the oil. Add the chicken and brown on both sides over medium-high heat. Remove the chicken from the oil, and bring down the heat to medium.

Add the salt and curry powder to the oil and cook for one minute, stirring constantly. Add the onion, green pepper and tomato, stir, cover, and cook for 5 minutes. Return the chicken pieces, cover, and simmer on low heat for 30 minutes or until the chicken is cooked through.

Remove chicken pieces from the pot and keep warm. In a separate bowl, mix the peanut butter and the water until smooth. Add to the cooking liquid and heat to a boil, stirring constantly.

Serve the sauce over the chicken.

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