

# Microwave Chicken Curry

**IOWA**

Student Wellness

## Ingredients

2 tablespoons Indian curry paste	2 (13.5-ounce) cans coconut milk
3 tablespoons olive oil	2 tablespoons soy sauce
4 boneless, skinless chicken breasts, cut into strips	Kosher salt
1/2 bunch basil, chopped	Freshly ground black pepper
1/2 bunch cilantro, chopped	Steamed rice
	Paprika
	1 scallion, thinly sliced



*Makes 4 servings*

## Directions

1. In a large microwave safe pot with a lid, mix together the curry paste and oil. Microwave on high for 3 minutes. Add the chicken to the pot and stir.
2. Cover with the lid and microwave on medium for 8 minutes.
3. Add the basil, cilantro, coconut milk, and soy sauce and season with salt and pepper. Stir well, cover and microwave on medium for 4 minutes.
6. Stir it again, cover, and let it rest for 3 or 4 minutes.
7. Serve over steamed rice, garnished with paprika and scallions.