

Featuring Tennessee Gourmet® Products

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**Chicken Curry**

**Marinade**

3 cups boneless chicken breast, ½ inch diced	1 Tbsp. ground cumin
2 Tbsp. Extra Virgin Olive Oil (EVOO)	2 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)
2 Tbsp. madras-style curry powder	½ cup apple cider vinegar
1 Tbsp. lemon juice	

**Chicken & Sauce**

2 Tbsp. EVOO	½ tsp. red pepper flakes
1 cup diced onion	2 cups chicken broth
1 cup diced celery	2 cups potatoes, diced to ½ inch cubes
1 cup diced red or yellow peppers	1½ cups heavy cream

**Marinade**

Combine all ingredients (except the chicken) in a sauce pan and simmer until the jelly has melted. Pour the marinade over the chicken and refrigerate for at least two hours. Remove the chicken discard the marinade.

**Chicken & Sauce**

In a large skillet, add EVOO and heat. Sauté the chicken until lightly brown; remove from heat and set aside. Sauté the onions, until they become translucent, you may need to add a little more EVOO. Add celery, peppers, pepper flakes and chicken broth. Bring to a simmer and add potatoes. Cook until potatoes become soft. Reduce heat add cream and combine. Return the chicken to the skillet and simmer for 15 to 20 minutes uncovered. Serve over rice.