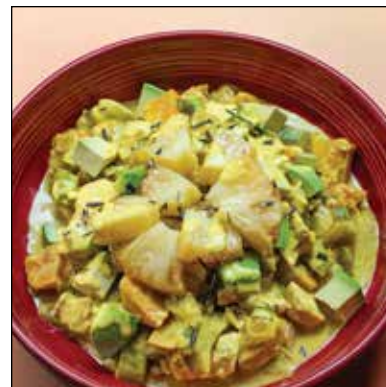


Angela & Marc Ryan's

CHICKEN COCONUT CURRY WITH ROASTED ROSEMARY PINEAPPLE

SERVES: 4



CURRY:

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|-------------------------------|---|
| 1 tbsp extra-virgin olive oil | 1 sweet potato, peeled and cubed |
| 1 medium onion, diced | ½ cup green onions, chopped |
| 2 garlic cloves, minced | 1 cup water |
| ½ tbsp ground turmeric | 1 tsp sea salt |
| ½ tbsp ground cumin | 4 chicken breasts, cut into bite-sized pieces |
| ½ tsp onion powder | 1 (13.5 oz) can coconut milk |
| 2 celery stalks, chopped | 1 avocado, sliced |

ROASTED ROSEMARY PINEAPPLE:

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|-----------------------------------|--------------------------|
| 1 fresh pineapple, cut into rings | ¼ tsp sea salt |
| 1½ tbsp fresh rosemary, chopped | olive oil, for drizzling |

DIRECTIONS:

1. Preheat the oven to 425°F.
2. Arrange the pineapple rings on a baking sheet.
3. Drizzle lightly with the olive oil and sprinkle with the rosemary and sea salt.
4. Toss gently to coat.
5. Roast for 15 minutes.
6. Flip the pineapple rings with a spatula and roast for an additional 10 to 15 minutes, or until golden and caramelized. Set aside.
7. Heat the olive oil in a large skillet over medium heat.
8. Add the onion, cover, and cook until translucent.
9. Add the garlic and continue to sauté for 1 minute.
10. Stir in the onion powder, cumin, and turmeric until the onions are evenly coated.
11. Add the sweet potato, celery, green onions, sea salt, and water. Stir well.
12. Simmer for 15 to 20 minutes, until the sweet potatoes are tender.
13. Add the chicken pieces and coconut milk. Simmer until the chicken is cooked through and the flavors are combined.
14. Gently fold in the sliced avocado and garnish with the roasted pineapple just before serving.

CHEF'S NOTES:

1. You can replace the 4 chicken breasts with one rotisserie chicken from the Ingles Deli.