

Curry Chicken

6 – 8 chicken thighs, rinsed

1 tbspn fresh garlic

2 tbspn curry powder

¼ cup diced onions

1 ½ cup white or brown rice

1 cup chicken broth

2 cup water

1 tbspn olive oil

In large skillet, place rice, onions, garlic, curry powder and olive oil. Stir rice until it appears crisp. Place chicken thighs over top rice and add chicken broth and water. Place lid on skillet. Simmer on low heat for 1 hour and 15 minutes.