



1/2 cup coconut milk
1/2 cup chicken stock
1 can crushed tomato
2 tablespoons curry powder
1 teaspoon salt
1/2 teaspoon cayenne pepper to taste

1 pound boneless, skinless chicken breasts
1 onion diced
2 sweet potatoes diced
1 can chickpeas drained and rinsed
1 cup frozen green peas
2 tablespoons lemon juice

To the slow-cooker add coconut milk, chicken stock, crushed tomato, curry powder, salt, and cayenne pepper. Whisk to combine.

Add chicken breast, onions, sweet potatoes, and chickpeas. Spoon the sauce over the chicken to coat.

Cook on LOW for 8 hours or on HIGH for 4 hours.

Remove the chicken from the slow-cooker and shred with 2 forks. Return the chicken to the slow-cooker.

Stir in frozen peas and lemon juice 5 minutes before serving.

Serve over rice.