

# Five Ingredient Sweet Potato Coconut Curry

This recipe is beyond delicious, and so uncomplicated!! The flavor filled spice from the curry is enough to warm you up on a cold Buffalo day, and it's made with natural ingredients, so no holiday guilt involved!!

## Ingredients

- 3 cups diced, roasted sweet potatoes (2 decent sized potatoes)
- 1 lb. cubed chicken breasts (usually about 2-3 breasts) (this is an optional ingredient! You can go vegetarian with cauliflower florets, tofu, broccoli... whatever you can dream up!!)
- 1 diced red bell pepper
- 1 can coconut milk (light or regular)
- 1 jar Thai Kitchen brand red curry paste (4 oz)

## Instructions

1. Peel and dice sweet potatoes. Place in single layer on parchment lined baking sheet, season with salt and pepper
2. Roast in 400-degree oven for 35-45 min
3. Remove and set aside
4. Dice red pepper and cube chicken breasts (season both with salt and pepper) – set aside
5. Heat about a tablespoon of EVOO in a non-stick skillet, and add peppers
6. Sautee for 2 minutes, stirring occasionally and add chicken
7. Cook until chicken is done (about 5-6 minutes)
8. Add sweet potatoes, stir in coconut milk, and curry paste
9. Simmer for 3-4 minutes
10. ENJOY!!!