

Curried Chicken and Cabbage (4 servings)

1 lb. boneless chicken thighs or boneless
breasts
1 Tablespoon olive or peanut oil
1 Tablespoon minced garlic
1 Tablespoon minced ginger (1/4 teaspoon
ground)

1 Tablespoon minced chili pepper (1/4 teaspoon
dried chilies)
3 cups cabbage, coarsely chopped
1-2 Tablespoons curry powder (to taste)
1 can coconut milk
Salt and pepper to taste

Sauté chicken, garlic, ginger, and chili in oil until browned. Add cabbage and curry powder. Cook covered until cabbage wilts. Add coconut milk and simmer until cabbage is tender and sauce thickens. Add salt and pepper to taste. Serve over rice and garnish with cilantro or lime.