

**THAI YELLOW PINEAPPLE CURRY WITH CHICKEN, RED PEPPER,
SNAP PEAS AND MINT**

Serves 4.

2 to 3 T. red curry paste
1 tsp. turmeric
1/4 cup coconut oil
1-15 oz. can coconut milk
3/4 cup vegetable or chicken broth
1-8 oz. can crushed pineapple, lightly
drained
3 T. fish sauce
1 T. golden brown sugar
4 Thai lime leaves

2 to 3 cups shredded Rotisserie Chicken
2 T. fresh lime juice
1/2 cup slivered snap peas
1/2 cup red bell pepper, in 2-inch thin
strips
1-20 oz. can pineapple chunks, drained
3 T. thinly sliced green onions
3 T. shredded fresh mint leaves
Cooked jasmine rice

1. Stir curry paste and turmeric together. Heat coconut oil in a 4-quart saucepan over medium heat. Stir in curry-turmeric paste and cook, stirring constantly, until very fragrant, about 1 minute.
2. Stir in coconut milk, broth and then the crushed pineapple, fish sauce, sugar and lime leaves. Bring to a simmer and cook for about 3 minutes.
3. Stir in chicken, lime juice, snap peas, red pepper and pineapple chunks about 2 T. each of the green onion and shredded mint and heat through. Continue to simmer over medium heat until curry is heated through, about 3 minutes. Ladle into serving bowl and sprinkle with remaining green onion and mint. Serve with Jasmine rice on the side to add to the curry.

PEACH CHUTNEY CHICKEN SUPREMES

Serves 4.

4 boneless skinless chicken breasts
Salt and pepper to taste
2 tablespoons Butter Extra-Virgin Olive oil
2/3 cup Charter Oak Peach Chutney
1/2 cup heavy whipping cream
3 tablespoons sliced green onion tops

1. Trim chicken breasts and lightly pound between two sheets of plastic wrap to an even 1/2-inch thickness. Season with salt and pepper to taste.
2. Melt butter in a large heavy skillet over medium high heat. Add the chicken and cook 2 minutes per side to brown lightly.
3. Stir together the chutney and cream. Pour over chicken and bring to a boil. Reduce heat, cover and simmer for 5 to 7 minutes or until chicken is cooked through, turning over once to coat with sauce. Serve sprinkled with green onion tops.