

## Peanut Sauce Chicken-

Amy Churchill-Missionary to Congo

\*adaptations have been made to the original recipe shared

Serves 6

4-6 Chicken breasts, cut in bite sized pieces

1-2 tbsp Olive Oil

2 tbsp butter

2 tbsp diced garlic

1 medium sized onion, diced

2-3 tbsp curry powder (based on preference and heat!)

3 cups finely diced tomatoes

1 chicken bouillon plus one cup of water

(Can use 1 cup of pre-made chicken broth)

1 cup peanut butter, natural is better (creamy or chunky)

In a large pan, sauté the onion and garlic until the onions are translucent and garlic starts to brown. Add the curry powder to form a paste. Add the chicken pieces and cook until they're starting to slightly brown on the outside. Add diced tomatoes. In a liquid measuring cup, add one cup of water and one bouillon cube (or equal amount of pre-made chicken broth) plus the peanut butter. Use a whisk to make a smooth liquid. Add this mix to the chicken and tomatoes. Simmer on low until chicken is cooked through and flavors have time set in, about 20-25 minutes.

Serve over rice. Add a favorite family vegetable and enjoy!