

Sweet potato red curry with chicken

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Looking for quick and easy recipes? This red curry with chicken is the perfect mid-week meal.

Ingredients

- 2 tbsp red curry paste
- 1 tbsp lemongrass, finely chopped
- 1 tbsp curry leaves, finely chopped
- 1 tbsp coriander, finely chopped
- 1 tub of Chris' Down 2 Earth Sweet Potato & Harissa Hommus dip
- 1 cup reduced-fat coconut milk
- 1 BBQ [chicken](#), shredded
- Steamed rice, to serve

Method

Spoon curry paste into a preheated fry pan and cook through.

Add chopped herbs and stir for 1 minute.

Add tub of Chris' Down 2 Earth [Sweet Potato & Harissa Hommus dip](#) (or something similar) and coconut milk to the frypan and stir until combined.

Allow to gently simmer for 5 minutes.

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Spoon a generous amount of the curry sauce into individual bowls, topping with the shredded BBQ chicken and coriander to garnish.

Serve immediately with steamed rice.

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