

## **Spicy Curried Chicken**

**By: Dottie Baltz**

Makes 4 Servings

- ~ 2 medium green peppers, chopped
- ~ 1 medium onion, chopped
- ~ 2 teaspoons Olive Oil
- ~ 1 garlic clove, minced
- ~ 1-1/2 teaspoon curry powder
- ~ 1/2 teaspoon cumin
- ~ 1/2 teaspoon salt
- ~ 1/4 teaspoon ground ginger
- ~ 1/4 teaspoon paprika
- ~ 1/8 teaspoon cayenne pepper
- ~ 2 cans (14.5 oz) diced tomatoes, undrained
- ~ 2 cups cubed cooked chicken breasts
- ~ 1/2 teaspoon lemon juice

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Saute green peppers and onions in oil until tender, but before they begin to turn brown. Add curry, garlic, cumin, salt, ginger, paprika, and cayenne. Saute 1 minute longer. Add tomatoes (juice and all) and chicken and bring to a boil. Reduce heat and simmer uncovered for 8-10 minutes. Stir in the lemon juice and serve.

1-1/4 cup = 1 serving

Tastes great over egg noodles or white rice.