**CHICKEN COCONUT CURRY**

* 2 pounds boneless skinless chicken breasts, cut into 1/2-inch chunks
* 1 teaspoon salt and pepper, or to taste
* 1 1/2 tablespoons vegetable oil
* 2 tablespoons curry powder
* 1/2 onion, thinly sliced
* 2 cloves garlic, minced
* 1 (14 ounce) can coconut milk
* 1 (14.5 ounce) can stewed, diced tomatoes
* 1 (8 ounce) can tomato sauce
* 3 tablespoons sugar
1. Season chicken pieces with salt and pepper.
2. Heat oil and curry powder in a large skillet over medium-high heat for two minutes. Stir in onions and garlic, and cook 1 minute more. Add chicken, tossing lightly to coat with curry oil. Reduce heat to medium, and cook for 7 to 10 minutes, or until chicken is no longer pink in center and juices run clear.
3. Pour coconut milk, tomatoes, tomato sauce, and sugar into the pan, and stir to combine. Simmer on low heat, stirring occasionally, approximately 30 to 40 minutes.