

Aromatic Slower Cooker Chicken Curry

Makes 4 servings

Active prep time: 20 minutes

Total cooking time: Four hours

1 ¼ lb	Chicken thighs with fat removed, cut into medium size chunks (about 1 ½ inch)
1	Small yellow onion, peeled, sliced in half, then sliced thin
1 tablespoon	Olive oil
1	Garlic clove, minced
½ teaspoon	Cumin
1 teaspoon	Curry powder
1	14 oz can light coconut milk
1	Chicken bouillon cube
1	Ripe tomato, diced small (about ¼ inch)
¼ cup	Dry white wine, like chardonnay
½ teaspoon	Worcestershire sauce
5 turns	Freshly ground black pepper
½	Juice of lemon (about 1 ½ tablespoons)
2 tablespoons	Cornstarch
½ cup	Frozen peas

Add chicken through the pepper to a slow cooker. Cover with lid and cook on high for 1 hour. Reduce the heat to low and continue to cook for 2 ½ more hours.

Turn slow cooker heat to high. In small dish, add cornstarch to lemon juice and stir with fork to dissolve. Add a little water if necessary to help dissolve cornstarch. Stir lemon juice mixture into slow cooker and stir for one minute. Stir in peas, cover, and cook for 15 more minutes. Serve hot.

Make it a meal with steamed brown rice and a green salad.