



## Pumpkin and Chicken Curry

### Ingredients

2 chicken breasts, sliced  
5 cups pumpkin, diced  
2tbs olive oil  
1 onion, diced  
2 garlic cloves, finely chopped  
2tbs ground ginger  
1tbs ground turmeric  
2tbs ground coriander  
2tbs ground cumin  
1 ½ cups vegetable stock  
1 bunch fresh coriander, chopped  
Salt

### Instructions

Fry onion and garlic in a large pan with oil on medium heat for 2minutes. Add chicken and cook stirring constantly for 10minutes or until chicken has turned white.

Add pumpkin, ginger, turmeric, coriander and cumin and stir for 1minute.

Add stock and leave to simmer on low heat for 15minutes. Add chopped coriander, cover pan and cook for a further 2minutes.

Season with salt to taste. Cool slightly before serving.



*The Paleo Cookbooks provide you with a range of dishes for every occasion - from light no-fuss meals through to dinner parties, family celebrations and summer salads. Simple and Easy to Create Recipes with clear step by step instructions you will be able to produce paleo friendly meals that get rave reviews from friends and family every- time! [www.paleocookbooks.com.au](http://www.paleocookbooks.com.au)*