

Peanut Butter Chicken
(Mark & Shawna)

6 chickens breasts, cut up
¼ cup oil
2 cups water
2 teaspoons curry powder
1 can tomatoes
2 small onions, sliced thin
½ cup Ortega green chilies, diced (or ½ cup diced green pepper)
⅔ cup peanut butter
¼ tsp basil

Fry the chicken lightly in the oil. In a large skillet stir together the water, curry, tomatoes and onions. Add the chicken to the sauce and cook until tender. Add the chilies and simmer for 5 minutes. Just before serving add some of the liquid to the peanut butter, stir and then add the basil. Serve over boiled rice.