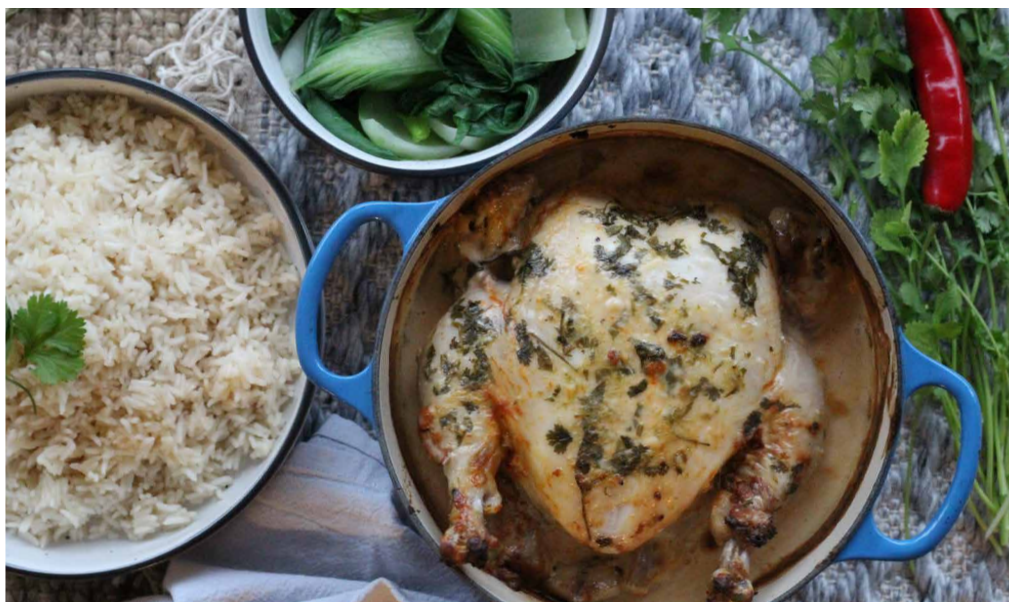


# slow cooker red curry chicken

prep time 10mins

cooking time 1.5hrs

serves 4



this recipe is free from gluten, grains, dairy and refined sugar

## ingredients

1.5kg whole certified organic chicken  
3-4 tbs thai red curry paste (depending on how spicy you like it)  
400 ml full fat coconut cream  
3 kaffir lime leaves, roughly chopped  
Juice 1 lime

## method

1. preheat oven to 170°C.
2. rub the whole chicken with red curry paste then place breast side down into slow cooker.
3. add all remaining ingredients and pop the lid on.
4. cook for 1 hour with lid on then remove lid, flip the chicken breast side up using tongs and cook for a further 20-30 mins.
5. remove from pot, cut up and serve with rice and asian greens.

