

“No Worry Chicken Curry” on Wine Rice with Laurentide Sweet Riesling

Lauren

Ingredients

Chicken Curry:

- 2 T Butter
- 1 Onion diced
- 1 lb Chicken breast diced
- 13.5 oz Coconut milk
- 1 t Red Curry paste
- 1 t Ginger paste
- 1 t Lemongrass paste
- 1 T Curry (Indian)-highest quality
- 2 Garlic cloves minced
- Salt & Pepper to taste
- 2 Sweet Potatoes, peeled & diced
- 1 Cilantro bunch chopped

Ingredients

Wine Rice:

- 2 T Butter
- 1 c Rice Jasmine
- 1/4 c Laurentide Sweet Riesling
- 1 3/4c water
- 1 t salt



Sweet Riesling
2017

Leelanau Peninsula

Wine Rice Instructions:

1. Place all ingredients for wine rice in large pot.
2. Stir and bring to boil.
3. Reduce heat, cover and cook 20 minutes.
4. Remove, keep warm and covered while chicken cooks.

Chicken Curry Instructions:

5. Melt butter over medium high heat.
6. Sauté chicken 2-3 minutes or until just barely cooked through. Remove and reserve.
7. Sauté onions in remaining butter until soft.
8. Add coconut milk and rest of spices. Adjust to taste. Whisk until smooth. Bring to a low simmer and reduce heat.
9. Add sweet potatoes and cook on low until soft, testing frequently ~20 minutes.
10. Add back chicken, any juices and warm through. Adjust salt and pepper.
11. To plate, serve scoop of rice and ladle chicken over. Sprinkle with cilantro.
12. Optional: Sprinkle with chopped cashews and/or scallions.

Enjoy with our Double Gold award winning **Laurentide Sweet Riesling 2017!**

Serves 2-4