

Photo Coming Soon



Protein Chicken Curry

INGREDIENTS

- 4 slices bacon
- 1 Package Smoked Sausage*
- 4 Celery Stalks
- 3 Carrots
- 1 Small Red Onion
- 3 teaspoons Garlic
- 1 Cup Chicken Broth
- 1 Cup Heavy Cream
- 1 tablespoon + 1 1/2 teaspoons curry powder*
- 1 tablespoon Weber N' Orleans Cajun Seasoning, divided
- 2 teaspoons Paprika
- 1 1/4 teaspoon salt
- 1 teaspoon pepper
- 2 Chicken Breasts
- 1 Can Navy Beans

DIRECTIONS

1. Cook the bacon for 18 minutes. Flip and continue cooking for another 12 minutes, or until crisp. Once cooked, set aside.
2. While the bacon cooks, prepare the vegetables by chopping the celery, carrots, and red onion. Cut the smoked sausage into bite-sized pieces.
3. Heat a large skillet over medium heat. Add the smoked sausage and cook until browned. Remove the sausage from the skillet and set aside, leaving the rendered grease in the pan.
4. Add the celery, carrots, and red onion to the skillet and cook in the sausage grease until they begin to soften. Add the garlic and cook for another 30 seconds.
5. Pour in the chicken broth and heavy cream. Return the sausage to the skillet, then add 2 teaspoons of the Weber N' Orleans Cajun Seasoning, along with the curry powder, paprika, salt, and pepper. Add the cooked bacon and stir everything together. Allow the sauce to simmer until slightly thickened.
6. While the sauce simmers, prepare the chicken breasts. Cut the chicken into bite size pieces then coat the chicken in olive oil the remaining 1 teaspoon Weber N' Orleans Cajun Seasoning. Cook the chicken in a separate pan until cooked through.
7. Add the cooked chicken and navy beans to the sauce. Stir everything together and allow it to heat through.
8. Serve and Enjoy!

NOTES

- **Smoked Sausage**

If smoked sausage isn't for you, you can always use something different. Try chicken sausage or any other sausage that suits your fancy!

- **Curry Powder**

If you want to make your own curry powder, here are the ingredients you'll need:

1 1/4 teaspoons fenugreek, 3/4 teaspoon ground coriander, 1/2 teaspoon turmeric, 1/2 teaspoon ground cayenne pepper, 1/4 teaspoon ground ginger, 1/4 teaspoon ground mustard seed, 1/4 teaspoon cumin, 1/4 teaspoon ground allspice, 1/4 teaspoon ground cardamom, and 1/8 teaspoon anise seed.

- **PROTEIN**

As I'm sure you know by now, protein is at the heart of this dish! So, don't be afraid to switch things up. Try beef or even pork if you don't want chicken, or experiment with different kinds of beans. Have fun with it!