

Slow Cooker Chicken Curry

This slow cooker chicken curry recipe couldn't be easier--the ingredients all go in at the same time and in just a few hours, dinner's ready! Serve over cauliflower rice sauteed with Indian spices, and garnish with fresh cilantro and a dollop of light sour cream.

Recipe by **Juliajewelia** Updated on August 10, 2022

Prep Time: 15 mins

Cook Time: 2 hrs

Total Time: 2 hrs 15 mins

Ingredients

3 pounds skinless, boneless chicken breast halves

2 (14 ounce) cans coconut milk

2 onions, diced

4 tablespoons tomato paste

4 tablespoons minced fresh garlic

4 tablespoons minced fresh ginger

1 tablespoon ground cumin

1 tablespoon ground turmeric

1 tablespoon garam masala (Optional)

1 tablespoon ground coriander

1 tablespoon curry powder

4 bay leaves

1 cinnamon stick

salt and ground black pepper to taste

Directions

Step 1

Add chicken, coconut milk, onions, tomato paste, garlic, ginger, cumin, turmeric, garam masala, coriander, curry powder, bay leaves, cinnamon stick, salt, and pepper to a slow cooker.

Step 2

Cook on High until chicken is no longer pink in the center and the juices run clear, 2 to 3 hours. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove and discard the bay leaves and cinnamon stick. Shred the chicken.