



Winn-Dixie Supermarkets
Baked Curry Chicken



Ingredient List

- 1/4 cup flour, divided
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 1/2 lbs chicken pieces
- 2 Tbs butter or margarine, divided
- 1 cup coarsely chopped apple
- 1/2 cup chopped onion
- 1 cup Baker's Angel Flake Coconut, divided
- 1 garlic clove, minced
- 2 tsp curry powder
- 1 1/2 cups chicken broth

Directions

Heat oven to 450° F.

Mix 1/4 cup of the flour, salt and pepper in medium bowl. Coat chicken pieces with flour mixture. Place chicken, skin sides up, in single layer in shallow baking pan. Dot with 1 tablespoon of the butter. Bake 15 to 20 minutes or until chicken begins to brown.

Meanwhile, melt remaining 1 tablespoon butter in medium saucepan on medium-high heat. Add apple, onion, 2 tablespoons of the coconut, garlic and curry powder. Cook and stir until onion is tender but not browned. Stir in remaining 1 tablespoon flour and chicken broth; bring to boil. Remove from heat.

Reduce oven temperature to 350° F. Pour sauce over chicken pieces. Sprinkle with remaining 1 cup coconut. Bake 20 to 25 minutes or until chicken is cooked through. Place chicken and sauce on serving platter. Serve over rice, if desired.

Servings: 4

Time: 1 hour