



## THAI SWEET POTATO CURRY

2 large onions, chopped  
3-4 sweet potatoes, peeled and cubed  
1-2 tablespoons olive oil  
2 cups chicken or vegetable broth  
1 can (1 ½ cups) coconut milk, regular or low fat  
1 ½ teaspoon dried basil  
1 ½ teaspoons red curry paste (or more)  
2 tablespoons fish sauce  
1 tablespoon brown sugar  
¾ pound skinless, boneless chicken thighs, cut into small strips OR  
½ package (6-8 ounces) firm tofu (or substitute chicken)  
Salt and pepper to taste

Saute onions in oil until translucent; add cubed sweet potatoes, curry paste, basil, and chicken thigh meat, stirring together over low heat for a few minutes. Add broth, fish sauce, coconut milk, brown sugar, and seasonings; bring to a boil, and simmer for 10-15 minutes, or until sweet potatoes are tender. If adding tofu, add diced tofu near the end of cooking. Simmer for 5 minutes more, adjusting for seasonings. Serve over brown or basmati rice. Serves 6.