**Crock Pot Coconut Curry Chicken**

**Ingredients**

8 ounce of **Challenge Neufchatel Cream Cheese**, softened

2 -13.5 ounce cans of coconut milk (regular or light can be used)

1-3 tablespoons of Thai red curry paste (depends on your desired heat level)

2 tablespoons of Asian fish sauce (soy sauce can be substituted)

2 tablespoons of tomato paste

2 tablespoons of sugar

2 tablespoons of fresh lime juice

1 cup of diced onion

1 cup of diced red bell pepper

1 tablespoon of fresh lime zest or 3 keffir lime leaves

8 chicken thighs, cut in half

Salt and pepper

4 tablespoons of **Challenge Butter**

1/8 diced Thai basil (standard basil can be substituted)

3 cups of cooked rice

2 cups of cooked broccoli

**Directions**

In a crock pot, combine cream cheese, coconut cream, curry paste, fish sauce, tomato paste, sugar and lime juice. Stir in onion, peppers and season with your choice of lime zest or keffir lime leaves.

In a skillet, melt butter over medium heat. Season the chicken with salt and pepper. Brown sides of chicken, about 1-2 minutes per side, then add to crock pot. (do not cook through) Add a splash of water to pan to help loosen up brown bits, pour into crock pot.

Set crock pot to high, and cook for 4 hours. If a thicker sauce is desired, remove lid half way through cooking to help thicken sauce. An Instant Pot can also be used, just set to the chicken setting.

To serve, place rice in a bowl. Add cooked broccoli on top of rice. Top with a chicken breast and a generous portion of the Coconut Curry Sauce. Garnish with a sprinkle of the Fresh Thai basil.

Serves 6-8