Chicken, peach and rice skillet supper

2 lb. (1 kg) skir s, boneless chicken t
1 lime
1 tablespoon (15 mL) minced fresh ginger
1 tablespoon (15 mL) mild curry paste or powder
1 clove garlic, minced
4 teaspoons vegetable oil, minced
1 onion, chopped
1 1/3 cups long grain rice (325 mL)
2 1/2 cups (625 mL) water
1/2 teaspoon (2 mL) salt
19 oz (391 mL) canned peaches
1/4 cup (50 mL) chopped green onions or chives

Pat chicken breasts dry and cut each breast crosswise into three equal sized pieces. Reserve.

Using a zester or grater, remove peel from lime and chop finely; juice lime. In bowl, combine lime zest, lime juice, ginger, curry paste and garlic; reserve.

In a large, deep skillet set over medium high heat, heat 1 teaspoon (5 mL) of the oil. Add chicken pieces and brown for 10 minutes or until well coloured on all aides. Remove chicken from pan; reduce heat to medium and stir in the remaining oil and onion; cook, stirring often, for 3 minutes. Stir in rice and curry mixture. Stir until well combined. Open peaches and strain juice into a measuring cup. Add enough water to make 2 1/2 cups (625 mL). Stir juice mixture and salt into rice.

Nestle chicken into rice. Bring to boil; cover with a tight fitting lid and reduce heat to low. Simmer for 25 to 35 minutes or until juices run clear when chicken breast is pierced and rice is cooked through. Meanwhile, dice peaches into bite-sized pieces. Stir peaches and green onions into chicken mixture. Transfer to a heated platter and serve.

Makes 6 servings.

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