

Crock Pot Indian Chicken: Peter Pearson

I invented this!

- 4** chicken breasts
- 2** cans of cream of chicken soup
- 3** sweet potatoes
- 1** large yellow onion
- 3–4** tablespoons curry powder
- 2–3** garlic cloves (chopped)
- 1** cup milk
- Parsley**
- Flour**
- Black pepper**

1. Cut the chicken breasts in half and dredge in flour.
2. Peel and chop the sweet potatoes and onion.
3. Layer the sweet potato, onion, and flour coated chicken breasts in your crock pot.
4. Pour the mixture of soup, milk, garlic and curry powder over the whole mess.
5. Add parsley and pepper and cook on low for 6 to 8 hours or on high for 3-5 hours.
6. Enjoy!