

curried peppers and tomatoes on rice with grilled chicken

serves 4

in memory of Rick Lester

- 3 cups cooked jasmine rice, kept warm
- 3 tablespoons extra virgin olive oil, divided
- Crushed red pepper
- 1 large onion, sliced
- 1 red bell pepper, cored, and sliced thinly
- 1 yellow bell pepper, cored, and sliced thinly
- Kosher salt and fresh ground pepper
- 2 garlic cloves, minced
- 2 teaspoons grated fresh ginger
- 2 teaspoons curry powder
- 3 tablespoons Balsamic vinegar
- 1 cup cooked thin green beans (haricots verts)
- 2 tomatoes, cored and chopped
- 2 large grilled chicken breasts, sliced thinly
- 1/4 cup sliced, toasted almonds

In a large, deep skillet, add 1 tablespoon of the olive oil and heat over medium flame. Add onions and peppers and sprinkle with salt and pepper. Cook until softened and tender--about ten minutes. Stir in garlic, ginger, curry powder, the other two tablespoons of olive oil, and vinegar. Let cook a minute or two to marry flavors and develop a bit of sauce. If dry, add a tablespoon or so of water or white wine. Stir in cooked beans, tomatoes, and grilled chicken slices and warm through for a minute or two. Spoon curry over rice (3/4 cup per serving) and spoon a bit of sauce on top. Garnish with a sprinkle of sliced, toasted almonds.