

Chicken with Green Curry Paste Recipe

(Pad Bai Horapa Keow Wan Gai - Thai Recipe)

Ingredients: Serves 4-6

3 tablespoons vegetable oil
3 tablespoons Thai Green Curry Paste (pls refer to more Thailand recipes)
1 lb (500 g) chicken breast fillet, cut in 1½ inch (3 cm) pieces
2 kaffir lime leaves, edges torn, optional
½ cup loosely packed Asian basil leaves
2 tablespoons fish sauce

Method:

Heat the oil in a wok 30 seconds, then add the curry paste and stir-fry over medium heat for 1 minute. Increase the heat and add the chicken, then stir-fry until it has changed color and is almost done, about 3 minutes. Add the kaffir lime leaves and half the basil and stir-fry over high heat for 1 minute. Sprinkle with fish sauce to taste and stir to mix well. Transfer to a serving dish and scatter with remaining basil leaves. Serve hot with white rice.

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