

Green Chicken Curry Recipe

(Thai Green Chicken Curry Recipe)

Ingredients:

125 ml coconut cream
2 tablespoons vegetable oil
1 garlic cloves, finely chopped
1 tablespoon green curry paste (pls refer to more Thailand recipes)
2 tablespoons fish sauce
1 teaspoon granulated sugar
175g chicken breast or thigh, cut into thin strips
100 ml chicken stock
2 kaffir lime leaves, chopped
3 small green aubergines (eggplants), quartered
15 fresh holy basil leaves

Method:

In a small pan, gently heat the coconut cream but do not boil. Set aside. Heat the oil in a wok or frying pan, add the chopped garlic and fry until golden brown and aromatic. Add the curry paste and stir-fry for a few seconds. Add the warmed coconut cream and stir until it curdles and thickens in the oil. Stir in the fish sauce and sugar. Add the chicken strips and turn in the mixture until the meat become opaque. Pour in the stock and simmer gently for 3-4 minutes, stirring occasionally. Add the lime leaves, then stir in the aubergines and basil leaves. Cook for 1 minute more, then turn on to a serving plate.

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