

Red Curry Chicken with Bamboo Shoots Recipe

(Kaeng Phet Kai Sai No Mai Recipe)

Ingredients: Serves 4

450g diced, boneless chicken
1 tablespoon red curry paste (refer More Thailand Recipes)
½ cup coconut milk
2 tablespoons sweet basil leaves (horapha)
5 kaffir lime leaves, halved
1 fresh red chili (sliced lengthwise into 8 pieces)
1 small zucchini, sliced
2 tablespoons fish sauce (nam pla)
a pinch of salt
100g bamboo shoots (sliced lengthwise)
1 teaspoon sugar

Method:

In a pot, bring half the coconut milk to a slow boil, stirring constantly. Put in the red curry paste and chicken, stir well and cook until done (about 5 minutes). Add the remaining coconut milk, water, bamboo shoots, sugar and fish sauce and bring slowly to a boil. Add salt to taste. Add the zucchini, kaffir lime leaves, and sliced chili; remove from heat. Garnish with sweet basil and serve with steamed hot fragrant rice.

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