



Green Chicken Curry

(serves 4)

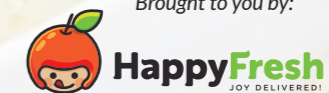
Ingredients

2 tbsp coconut oil
Green curry paste
3-4 chicken breast, diced
2 cups fresh coconut milk
2 cups water
4 kefir lime leaves
1 tbsp fish sauce
1 tsp brown sugar
1 eggplant, diced
1 tin of sliced bamboo shoots
Thai basil (optional as garnish)

Instructions

1. Heat the oil in a pan and add the curry paste. Amount depends on the brand of paste you buy. Add in the chicken and stir until the chicken is coated with the paste.
2. Add in the coconut milk, water, lime leaves, fish sauce and sugar. Give it a good stir, then lower the heat and allow it to simmer for 10 minutes.
3. Add in the bamboo shoots and eggplants. Allow to cook for another 10 minutes.
4. Serve with brown rice and garnish with Thai basil.

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