

Green Curry

Prep time: Approximately 30 mins

Yield: 4-6 people

INGREDIENTS

1 TBSP canola oil

3-4 chicken breasts cut into strips

1 400ml can coconut milk
-2/3 Cup from can
-Mix water with remaining coconut milk to make 2 cups
(may not use all)

1/3 C finely chopped or grated palm sugar

3 TBSP fish sauce

3 TBSP green curry paste

6 Thai eggplant
-quartered

4-5 kaffir lime leaves
deveined

Approx. 30 leaves Thai Basil

1 ½ C pea eggplants
optional

DIRECTIONS

1. Heat oil in wok on medium high heat.
2. Add 1/3 C undiluted coconut milk and curry paste to wok. Stir until well mixed and boiling.
3. Add remaining 1/3 C undiluted coconut milk and stir.
4. Add chicken and approximately 1 1/2 C diluted coconut milk. (Remaining diluted coconut milk can be added at anytime for a “thinner” consistency.
5. Add sugar and fish sauce. Mix well.
6. Add eggplant, pea eggplant and lime leaves.
7. Cook approx 2 mins.
8. Add Thai basil.

Serve over jasmine rice or rice noodles.

