



Thai Green Curry

ELI HART

ingredients

- 4 chicken thighs (skinless & boneless)
- 2 Tbsp Green Curry Paste
- 1 tin Coconut Milk
- Bunch coriander
- 1 sliced red chilli
- Splash Fish Sauce
- ¼ cup sliced snow peas
- 2 Kaffir Leaves
- Bamboo shoots (optional)
- Lime wedges for garnish
- Jasmine Rice cooked per packet instructions

directions

- Heat 1 tbsp oil in a pan. Add the cubed chicken pieces and allow to slightly brown.
- Spoon in the Thai green curry paste and stir it around for a few seconds to begin to cook the spices and release all the flavours.
- Add in the snow peas and bamboo shoots & Kaffir leaves
- Pour in the coconut milk and let it cook for 15-20 mins on medium high heat
- The sauce should be slightly thickened.
- Splash in the fish sauce to taste (if you dont have fish sauce, use a little salt)
- Serve on top of Jasmine rice and garnish with a sprinkle of coriander, red chilli and a lime wedge.

TIME: 40 MINUTES

PORTIONS: 4 PORTIONS