



Green Chicken Curry

Ingredients:

- 2 tablespoons vegetable oil
- 3 tablespoons Thai green curry paste (store-bought or homemade)
- 1 cup coconut milk (full-fat)
- 1 cup chicken stock or water
- 1 lb chicken thighs, cut into bite-sized pieces
- 2 cups mixed vegetables (e.g., zucchini, eggplant, green beans, or bamboo shoots)
- 2-3 kaffir lime leaves, torn into pieces
- 1 tablespoon fish sauce (or to taste)
- 1 teaspoon palm sugar or brown sugar
- 1/2 cup Thai basil leaves
- 1 red chili, thinly sliced (optional, for garnish)

Directions:

Heat the vegetable oil in a large skillet or pot over medium heat. Add the green curry paste and sauté for 2-3 minutes until aromatic.

Gradually add half of the coconut milk, stirring continuously, and cook until the oil starts to separate and the mixture thickens.

Add the chicken pieces and stir to coat them with the curry mixture. Cook for 2-3 minutes until the chicken starts to cook on the outside.

Pour in the remaining coconut milk and chicken stock (or water). Stir well and bring to a gentle simmer.

Add the mixed vegetables and kaffir lime leaves. Simmer for 10-15 minutes, or until the chicken is fully cooked and the vegetables are tender.

Season with fish sauce and palm sugar, adjusting to taste.

Stir in the Thai basil leaves and cook for another minute.

Serve hot with steamed jasmine rice and garnish with sliced red chili, if desired.

Prep Time: 15 minutes | Cooking Time: 25 minutes | Total Time: 40 minutes

Kcal: 290 kcal | Servings: 4 servings