



Thai Coconut Curry Chicken

A Creamy, Aromatic, and Flavorful Delight! 🥥🍗🌶️

This Thai Coconut Curry Chicken is a quick and easy dish that's bursting with vibrant flavors! Tender chicken simmers in a rich and fragrant coconut milk-based curry sauce with a hint of spice and fresh basil. It's a perfect weeknight meal that's both comforting and delicious served alongside rice.

Ingredients:

- 1 tablespoon coconut oil or vegetable oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 inch ginger, peeled and minced
- 1-2 tablespoons Thai red curry paste (adjust to spice preference)
- 1.5 lbs boneless, skinless chicken thighs or breasts, cut into 1-inch pieces
- 1 (13.5 oz) can full-fat coconut milk
- 1/2 cup chicken broth
- 1 tablespoon fish sauce
- 1 tablespoon lime juice
- 1 teaspoon brown sugar or palm sugar
- 1 red bell pepper, sliced
- 5 oz baby spinach
- 1/4 cup fresh basil leaves, chopped
- Optional: sliced red chilies, lime wedges for garnish
- Cooked rice, for serving

Instructions:

Prepare the Ingredients (Prep time: 10 mins): Chop the onion, garlic, ginger, and red bell pepper. Cut the chicken into 1-inch pieces. Measure out the spices, sauces, and other ingredients.

Sauté the Aromatics (Cook time: 5 mins): Heat the coconut oil or vegetable oil in a large skillet or pot over medium heat. Add the chopped onion and cook until softened, about 3-4 minutes. Add the minced garlic and ginger and cook for 1 minute more until fragrant.

Add Curry Paste (Cook time: 2 mins): Add the Thai red curry paste and cook for 1-2 minutes, stirring constantly, until fragrant.

Add Chicken (Cook time: 5 mins): Add the chicken pieces and cook until lightly browned on all sides.

Add Coconut Milk and Broth (Cook time: 5 mins): Pour in the coconut milk and chicken broth. Stir well to combine. Bring the mixture to a simmer.

Add Seasoning and Bell Pepper (Cook time: 8-10 mins): Add the fish sauce, lime juice, and brown sugar or palm sugar. Stir well. Add the sliced red bell pepper. Simmer for 8-10 minutes, or until the chicken is cooked through and the sauce has thickened slightly, and the spinach has wilted.

Finish and Serve (Prep time: 2 mins): Stir in the fresh basil. Serve the curry hot, garnished with sliced red chilies and lime wedges, if desired. Serve with cooked rice.

Notes:

For a spicier curry, add more Thai red curry paste or a pinch of red pepper flakes.

You can add other vegetables, such as bamboo shoots, snow peas, or carrots.

Feel free to use other proteins, like shrimp or tofu.

Leftovers can be stored in the refrigerator for up to 3 days.

Prep Time: 10 mins | Cooking Time: 25-27 mins | Total Time: 35-37 mins | Servings: 4-6