



## Spicy Steve's Thai Recipes

### Thai Green Curry Chicken with Snow Peas (Kaeng Khiew Wan Gai Tua)

- Ingredients:
- 10 oz. Chicken breast sliced into thin strips
  - 3.5 oz. Snow peas
  - 4-5 Thai eggplants (can be substituted with a regular Japanese purple eggplant cut into thin strips and blanched)
  - 1 cup (8 fl. Oz.) Coconut milk
  - ½ cup water
  - 1 level tbsp. Green curry paste
  - 1 tbsp. Nam Pla (fish sauce)
  - 4 kaffir lime leaves
  - 1-2 fresh green chilis, sliced
  - 20 sweet basil leaves

Let's Cook:

In a medium hot, well-oiled wok or skillet, heat ½ cup coconut milk until bubbling. Add green curry paste and stir in. Add fish sauce and chicken. Cook until chicken is done. Mix the remaining coconut milk with ½ cup water and add with kaffir lime leaves and chilis to chicken mixture. Add snow peas, eggplant and basil leaves and simmer for about 10 minutes on low heat. Serve.