



## Spicy Steve's Thai Recipes

### YELLOW CHICKEN CURRY

(Gaeng Kam-Ree Gai)

This is a dish that I don't see so much on restaurant menus, however, it is a favourite of mine. It is simple to prepare and the flavour is on the milder side versus most hotter red curries. The coconut milk lends a creamy richness to the dish and the potatoes and bamboo shoots finish it nicely.

- Ingredients:
- 3-1/2 chicken breasts, deboned and cut into bite size pieces
  - 1 tbsp yellow curry paste
  - 1 can coconut milk
  - 2 tbsp fish sauce
  - 2 medium sized potatoes, peeled and cut into bite size pieces
  - 1 tbsp sugar ( palm, brown or demerara)
  - 1/2 large onion, sliced thinly
  - 1/2 cup shredded bamboo shoots or one can
  - 1/2 cup water

- Method:
1. Boil coconut milk until it just starts to separate.
  2. As coconut milk becomes fragrant and boils, add curry paste and mix well, continuing to stir for 1 minute.
  3. Add chicken and stir for 1 minute. Increase heat to high and add remaining coconut milk, fish sauce, sugar and 1/2 cup water. Continue stirring for another minute.
  4. Add onion, potatoes, bamboo shoots and cook on low heat until potatoes are tender and chicken is fully cooked.
  5. Serve on steamed rice.