

Late Bloomers Thai Green Curry Chicken

Serves 4 persons

Ingredients

350 – 400 g chicken breast, cut into 1 inch pieces

Thai aubergines

Mini corncobs

2 TS green curry paste

400 ml coconut milk

2 TS peanut oil or sesame oil

zest of 1 lime

limejuice

pinch of salt

pinch of sugar

1 red chilli

200g jasmine rice

Method

Heat a wok or pan over high heat and then add the oil

Add the green curry paste and cook for 1 minute

Add the chicken and cook for 2-3 minutes, make sure the chicken pieces are well coated with green curry paste

Put in vegetables

Season with freshly grated lime zest, if needed add some fresh limejuice, salt and sugar

Pour in the coconut milk, bring to a gentle boil, let it simmer for 15 minutes

Add some fresh Thai basil leaves and sprinkle some fresh coriander before serving

Serve with jasmine rice

Tips

You can also use other seasonal vegetables such as cauliflower, zucchini, carrots or make a vegetable curry altogether.

