

Thai Green Chicken Curry

Serves 2

Green Curry Paste

4 green chillies – split in half and seeds removed

2 shallots or 1 small red onion – peeled and quartered

4 cloves of garlic – peeled

1 thumb sized piece of galangal or root ginger – peeled and roughly chopped

1 stalk of fresh lemongrass

½ tsp ground coriander

½ tsp ground cumin

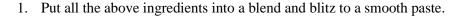
1 tsp shrimp paste

1 small bunch of fresh coriander – leaves and stems roughly chopped

3 tbsp fish sauce

1 tsp palm or brown sugar

juice of 1 lime juice



Curry Ingredients

2 small or 1 large chicken breasts cut into bite size pieces

1 red pepper – seeded and cut into chunks

1 can coconut milk

1 tsp grated lime zest or 4 kaffir lime leaves, midrib removed and finely shredded

good handful of fresh basil

200g bunch of green beans – cut into roughly 2cm lengths

2 tbsp vegetable oil

- 1. Heat the oil to medium hot in a wok or sauté pan and add the curry paste. Fry for a few moments until the aromas are released.
- 2. Add most of the coconut milk, reserving 1 tbsp per person for garnishing later.
- 3. Add the chicken pieces, stirring to coat, bring to the boil, add the red pepper, green beans lime zest or leaves and reduce the heat to a simmer.
- 4. Simmer for 3-4 minutes until the chicken is cooked and the vegetables are softened but still colourful and a bit crunchy.
- 5. Serve topped with fresh basil and a drizzle of coconut milk

