



## **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



1. Put all the above ingredients into a blender and blitz to a smooth paste.

### **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