

Green Curry Chicken

by Chef Laurent



Ingredients

- 10g Slice onion
- 150g Thai cucumber
- 100g Green curry paste
- 150g Thai eggplant
- 125g Coconut milk
- 20g Lemongrass stalks
- 500g Diced Chicken
- 6g Fish sauce
- 10g Thai basil
- 1 chili
- 125g water
- 20g Chicken stock
- 3pcs Kaffir lime

cooking time: 30 minutes

serving size: 4 people

Recipe

1. Boil the water in a saucepan.
2. Add green curry paste and shallots. Fry for a minute to release the aromas.
3. Add the diced chicken, sliced eggplant, chopped Thai cucumber and combine.
4. Add coconut milk and bring to the boil, cook for 3 minutes.
5. Seasoning with chicken stock, fish sauce, add chili big, Thai basil.
6. Serve with steamed rice.