

Thai Green Chicken Curry

Ingredients:

450g chicken breast or skinless boneless

2 small onions

1 clove garlic

1 green pepper

1 tbsp vegetable oil

100g Green beans

1 rounded tbsp Thai green curry paste

400ml can coconut milk

2 tsp Thai fish sauce optional

2 fresh kaffir lime leaves

1 tsp caster sugar

Fresh basil

Method:

1. Heat the oil in a pan
2. Drop in the onions and garlic
3. Add the veg for a couple of minutes
4. Add the chicken and cook until browned.
5. Add the Thai curry paste and stir for a few seconds to release the flavour
6. Add the coconut milk the fish sauce and caster sugar
7. Simmer gently until the meat is cooked
8. Stir in a handful of fresh basil

Please note you can make your own paste if you like.

Blend garlic, chilli, ginger, coriander, lemongrass and coconut milk.