



4-6 servings



45 minutes

Chicken Curry Thai Style



Ingredients

- 2 tablespoons vegetable oil
- 1 pack of skinless chicken thighs
- 2 tablespoons garlic chilli paste
- 2 cloves garlic, minced
- 1 small onion, finely chopped
- 1-inch piece of ginger, thinly sliced
- 150g fine beans
- 1 aubergine, cut into bite size pieces
- 1 red pepper, cut into cubes sizes
- 1 can of coconut milk
- 2 tablespoons fish sauce

Optional: add baby corn, mangetout, or use any stir fry pack from any supermarket

Method

1. Heat a wok or deep pan with oil.
2. Cut chicken thighs into cubes, season with salt and pepper. Set aside.
3. When the oil is hot, lightly fry the onions until transparent. Add the garlic and ginger and fry until aromatic.
4. Add the Garlic Chilli Paste and cook for about 1 minute.
5. Add the chicken pieces and mix until fully coated with the garlic chilli paste and cook until chicken is opaque or cooked.
6. Add the vegetables and mix thoroughly.
7. Add the coconut milk and fish sauce. Cook for about 30-40 minutes or until coconut milk has reduced by half.
8. Adjust seasonings,
9. Serve with rice.

