

THAI GREEN CHICKEN CURRY

Serves 4

- 1 tblsp peanut oil
- 1 onion, finely chopped
- 2 tblsp Thai green curry paste
- 1 cup coconut milk (approximately)
- ½ cup water
- 500g chicken thigh or breast fillets, cut into bite sized pieces
- 100g green beans or zucchini, cut into pieces
- 2 Kaffir lime leaves
- 1 tblsp fish sauce
- 1 tblsp lime juice
- 2 tsp brown sugar
- ½-1 cup fresh coriander leaves, roughly chopped

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1. Add onion and curry paste to hot oil in a wok, cook 1-2 mins, stirring constantly.
 2. Add coconut milk and water, bring to the boil.
 3. Add chicken, beans, lime leaves (If chicken not covered by liquid, add more coconut milk).
 4. Simmer uncovered 15-20 mins or until chicken is tender.
 5. Add fish sauce, lime juice, brown sugar.
 6. Just before serving, sprinkle with fresh coriander leaves.

Serve with steamed rice