

## Thai Green Curry

### A spicy Thai-style curry

It doesn't look particularly green in the picture - that's because I didn't have some of the traditional ingredients like snow peas, bean sprouts, limes or fresh coriander; also, I forgot to take a photo, so we pulled the leftovers from the freezer and had it again the following night. If anything, although the colour was slightly darker, it tasted better.

- 450g chicken breast fillets
- 1 onion cut lengthways in thin wedges
- 105g Valcom Thai Green Curry paste
- 400ml coconut milk
- 1 Tbsp chicken stock powder dissolved in 200ml hot water
- 1 green capsicum, seeded & thinly sliced
- ½ tsp ground coriander
- 1 Tbsp oyster sauce
- 1 Tbsp brown sugar
- 2 Tbsps olive oil



Remove any fat from the chicken and cut into strips about 1cm x 1.5cm and 3cm long.

Warm the olive oil in a deep pan or wok; then sauté the onion for 2 minutes until softening. Put in the curry paste and cook while stirring for another 2 minutes. Next, pour in the chicken stock and coconut milk. Heat this until simmering, then add the chicken and capsicum, cooking for about 3 minutes before stirring in the ground coriander, oyster sauce and brown sugar. You can put in 100g of snow peas now if you like.

The curry will be quite liquid, so I simmered it uncovered to reduce the sauce until it was just becoming creamy; then left it to be re-heated prior to serving

Serves 4 with rice or noodles, and extra vegies if you fancy

okay to freeze

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