

Simple Thai Chicken Curry

Serves 1 | Active Time: 45 minutes | Total Time: 50 minutes

Swick

Chef's Notes

(1) Pork or beef would also work well for this dish.

Broccoli and firm tofu could be used instead of chicken and vegetable stock can be used instead of chicken stock.

(2) This dish can be made using yellow, green rouxbe.com/recipes/574/preview, red or even panaeng rouxbe.com/recipes/209/preview curry paste. And depending on how hot you like things, you may want to add more paste, for added kick.

This dish goes particularly well with coconut infused rice rouxbe.com/recipes/54/preview.

This recipe is from "Dish", Trish Magwood's most recent cookbook.

Step 1: Cutting the Vegetables and Chicken

- 1/2 cup onion (about 1/2 an onion) First dice the onion and shallots. Then thinly slice the red and yellow peppers and set everything aside.
- 2 shallots
- 1 red bell pepper Next cut the chicken (1) into strips lengthwise.
- 1 yellow bell pepper
- 6 small boneless skinless chicken breasts If serving rice, now is also a good time to put it on.

Step 2: Gathering the Remaining Ingredients

- 2 tsp vegetable oil Before you start cooking, gather the oil, curry paste (2), chicken stock, coconut
- 1 tsp green or yellow curry paste (or milk, fish sauce and the frozen peas. more to taste)
- 1/2 cup chicken stock
- 1 cup coconut milk
- 2 tsp fish sauce
- 1/2 cup frozen peas

Step 3: Cooking the Dish

- 1 small bunch basil (Thai or regular) To cook the dish, first heat a sauté pan over medium-high heat. Add the vegetable oil to the hot pan. Quickly brown the chicken (this does not need to be fully cooked through), then remove and set aside.

Stir in curry paste and cook briefly, stirring, until just turning brown (being careful not to burn it). Add onion and shallots; sauté until translucent. Add stock and stir to scrape up any brown bits. Add coconut milk and fish sauce; bring to a boil. Add reserved chicken and peppers and cook until chicken is cooked through and peppers are tender, about 5 minutes.

Add the frozen peas and cook an additional 2 minutes. Stir in basil and season with salt.

Serve family-style over steaming jasmine rice.