



THAI GREEN CURRY

SERVES 4

DIFFICULTY: MODERATE

PREP TIME: 15 MINS

COOK TIME: 35 MINS

CURRY PASTE

- ½ large onion, chopped
- ½ Cup fresh coriander + extra to serve
- 0.53 oz ginger, peeled and chopped
- 2 small Thai green chillies + extra to serve
- 1½ lemongrass stalks, chopped
- 1 Tbsp olive oil
- 1 Tbsp lime juice + the zest of 1 lime*
- 1 Tbsp coriander seeds
- 2 tsp fish sauce
- 1 tsp brown sugar
- 1 tsp ground cumin
- ½ tsp ground turmeric
- 3 cloves garlic

CURRY

- 4 (650 g) deboned and skinned chicken breasts, sliced*
- 1½ C (375 ml) chicken stock, warm
- 1 x 400 g tin coconut milk
- 500 g Thai stir fry vegetable mix (frozen or fresh)

RICE

- 3 Cups water
- salt
- 1 C Jasmine rice
- 8 lime wedges, to serve
- curry paste (as per above)

Curry Paste

Place all of the ingredients in a food processor and blend until fine.

Curry

Heat a saucepan over medium heat. Add the prepared paste and cook for 4 minutes. Stir in the chicken and fry for 4 minutes. Pour in the stock and coconut milk and simmer for a further 8 minutes. Add the vegetables and cook for 4 minutes.

For the rice, bring the water and a pinch of salt up to the boil in a saucepan over medium heat. Add the rice and simmer for 15 minutes and then strain.

Scatter extra chopped fresh coriander over the curry and top with extra sliced chillies, if preferred. Serve the rice alongside the curry with lime wedges.

* Traditionally kaffir lime leaves are used instead of lime juice and zest. If available replace the suggested juice and zest with 4 kaffir lime leaves.

Tip 1

The easiest way to remove the skin from fresh ginger is to scrape it off with a teaspoon.

TIP 2

The chicken breasts can be replaced with sliced chicken thighs if preferred. Simply cook the curry 5 minutes longer as the darker thigh meat needs a bit more cooking time than the breasts.

RECIPE FROM CRUSHMAG-ONLINE.COM