

Mr Quaintance – Thai Green Curry

**“I love Thai Green Curry (and red and yellow).
I have been to Thailand and the smell and fresh flavour of this dish
never gets boring! You can add more heat by leaving in the chilli
seeds or add more/hotter chillies.”**

MAKES:4

PREP TIME:0 HOURS 10 MINS

TOTAL TIME:0 HOURS 35 MINS

INGREDIENTS

2 tsp.

vegetable oil

400 g

skinless boneless chicken breast, cut into bite-size pieces

3

spring onions, sliced diagonally

1/2

red pepper, thinly sliced into strips

2

Birdseye chillies (take seeds out for less heat)

1

garlic clove, crushed

Small handful Thai basil leaves, ripped

50 g

Thai green curry paste (about 4 tbsp)

400 ml

chicken stock

160 ml

can coconut cream

1 tsp.

fish sauce

175 g
baby sweetcorn, sliced in thirds diagonally

225 g
tin bamboo shoots, thoroughly drained

100 g
mangetout, sliced in half diagonally

Small handful Thai basil leaves, ripped, and lime wedges, to serve

DIRECTIONS

1. Heat the oil in a large pan on high and brown chicken all over.
2. Lower the heat to medium and add red pepper, chilli, spring onion, garlic and basil and cook, stirring occasionally for 5 mins.
3. Add the paste and cook for 2 mins.
4. Add the stock, coconut cream and fish sauce and bring to the boil.
5. Lower the heat to medium, add the sweetcorn and bamboo and simmer for 5 mins.
6. Add the mangetout and cook for a further 3 mins.
7. Serve with boiled rice, some torn Thai basil leaves and a wedge of lime.

