



Gaeng Khieow Wuan - Thai Green Curry

Ingredients

300 grammes chicken, finely sliced (about three fillets)
1 400ml can Thai Gold Organic Coconut Milk
2 teapoons Thai Gold Green Curry Paste
1 teaspoon raw sugar (optional)
2 teaspoons Thai Gold Fish Sauce
250 mls chicken stock
1 serving or about 300 grammes of your favourite mixed fresh vegetables, roughly chopped. (the best vegetables with this curry are softer flesh, like eggplant, courgettes, green beans)



Instructions

- 1 Add the coconut milk to a saucepan and heat up to just boiling.
- 2 Add the curry paste and cook until the curry paste has dissolved into the milk, stirring regularly as coconut milk can separate.
- 3 Add the chicken, fish sauce, chicken stock and sugar.
- 4 Cook for five minutes, stirring regularly.
- 5 Add the vegetables and leave cooking for a further 2 minutes or so.
- 6 Serve with Thai Gold Organic Jasmine Rice.
- 7 Garnish

Garnish

The Thais would garnish this dish with some fresh Thai Basil, and some chopped fresh chillies.

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| How many? | The quantities here serve about four adults. |
| Hot or Not ? | Very mild, the curry paste is really for flavour, if you want to spice up this dish then add more or less fresh chopped chillies. |
| How Hard ? | This is the simplest of Thai dishes, just watch the coconut milk doesn't separate. |
| Cooking Time | Preparation about 5 minutes. Cooking about 10 minutes. |
| Variations | You can cook this with any meat, seafood or tofu as well - a favourite of ours is duck breast that has already been roasted. To add an even more authentic Thai experience get some Thai vegetables like Thai eggplant. |
| Food Intolerance | This dish is gluten free. There is a tiny amount of Fish Sauce - unsuitable for vegetarians. |
| Cooking Tips | www.thaifood.ie |