

Thai Chicken Red Curry

This is a slightly modified transcription from Muoi Khuntilanont's Kitchen. It is as yet untried. You can find a recipe for the red curry paste on this site also.

Naturally, Thai aubergines are notoriously difficult to find in England. I would not suggest substituting our European aubergines. Instead, since in Thailand the curries are often made with their long beans, I frequently use fine beans or French beans as a reasonably authentic substitute.

Planning

serves:	4
prep time:	15 mins
cooking time:	30 mins

Ingredients

4 chicken breasts cut into
bite-sized pieces
250ml coconut milk
200g Thai aubergines (or
substitute fine beans)
3 tbs Thai red curry paste
2 tbs Thai fish sauce (nam
pla)
1 tsp chopped sweet basil
1 tbs palm sugar
2 kaffir lime leaves (or
grated zest of 1 lime)

Method

Briefly fry the curry paste over medium heat until fragrant. Reduce the heat and add the coconut milk. Cook, continuing to stir until a thin film of oil develops on top. Skim off the oil and discard it.

Add the chicken pieces together with all the other ingredients (except the Thai aubergines, if you have them) and bring to the boil. Cook until the chicken begins to change colour. (Beans can go in with everything else.) Once simmering again, add the Thai aubergines and continue to cook until the chicken pieces are done.

Serve with boiled Thai fragrant rice.