

Thai Chicken Red Curry

This has developed from a couple of sources including Nigel Slater and Muoi Khuntlanont's Kitchen. The colour associated with the so-called curry paste is really just down to the colour of the chillies used, though the colour can be enhanced by the addition of other ingredients. You can find a recipe for the red curry paste on this site also.

The use of stock in addition to coconut milk is in no way authentic - it's a Slater component - but I believe it improves the flavour to my western palate. I made it once for relatives in Singapore and their Filipino house maid's eyes stared in horror. To stick with tradition, leave it out and increase the quantity of coconut milk accordingly.

In Thailand the curries are often made with their long beans. I would suggest using fine beans or French beans as a reasonably authentic substitute. Another vegetable that I find works quite well is pak choi.

Planning

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

Ingredients

½ qty Thai red curry paste
sunflower oil
4 chicken breasts cut into
bite-sized pieces
300ml coconut milk
150ml homemade chicken
stock
200g fine beans/pak choi
1 tbs Thai fish sauce (nam
pla)
10g Thai basil leaves,
chopped
2 kaffir lime leaves (or
grated zest of 1 lime)

Method

If you're using fine beans, halve them. For pak choi, cut crosswise into, say, 1.5cm chunks.

In a little sunflower oil, briefly fry the curry paste over medium heat until fragrant. Stir in the chicken pieces to coat them in the paste and cook just to firm them up a little. Now stir in the liquids followed by your vegetable of choice. Bring to a gentle simmer and cook, stirring occasionally.

Chicken breast will overcook and dry out readily so be careful how long you cook it; 10-15 mins should be ample but test it. Once cooked stir in the basil leaves and adjust the seasoning. If it needs a little more salt use a splash more Thai fish sauce.

Serve with boiled Thai fragrant rice.