

Thai Green Chicken Curry

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Ingredients:

1 ½ lb of chicken breasts, cut into strips.
2 packets of green chilis, finely chopped.
1 packet of coconut cream, reconstituted.
1 box of jasmine rice.
1 Thai herb pack (red chilis, coriander and lemongrass), all finely chopped.
2 limes, both zested and 1 squeezed.
6 shallots, finely chopped.
3 dried kaffir lime leaves.
2 garlic cloves, finely chopped.
2 red chilis.
1 six-inch piece of root ginger, chopped.
1 tablespoon of green peppercorns in brine.
1 tablespoon of ground cumin.
1 tablespoon of Thai fish sauce.
Salt.
Cooking oil.

Preparation:

Marinate the chicken breast strips for a few hours in the red and green chillies, lime juice and zest, coriander, lemongrass and salt.

Heat the oil in a pan, then sweat the shallots, ginger and garlic.

Add the chicken marinade and cook for 5 minutes.

Add the peppercorns, cumin, kaffir lime leaves and fish sauce, then simmer for 2 minutes.

Add the coconut cream so all the ingredients are covered, and simmer for 15 minutes.

Serve with jasmine rice and garnish with some chopped coriander.