



Panang Curry with Chicken



Panang curry with chicken represents the diversity of Thailand's southern region. Panang refers to the island of Penang in Northern Malaysia bordering southern Thailand. Use 4 tablespoons curry paste from a fresh curry paste recipe or 5 tablespoons pre-made curry paste if time does not permit making your own paste

By wiley

Prep: 15 mins

Cook: 20 mins

Total: 35 mins

Servings: 4

Yield: 4 servings



Ingredients

5 tablespoons Panang curry paste

cooking oil

4 cups coconut milk

$\frac{2}{3}$ pound skinless, boneless chicken breast, cubed

2 tablespoons palm sugar

2 tablespoons fish sauce, or to taste

6 kaffir lime leaves, torn

2 fresh red chile peppers, sliced

$\frac{1}{4}$ cup fresh Thai basil leaves

Directions

Step 1

Fry the curry paste in the oil in a large skillet or wok over medium heat until fragrant. Stir the coconut milk into the curry paste and bring to a boil. Add the chicken; cook and stir until the chicken is nearly cooked through, 10 to 15 minutes. Stir the palm sugar, fish sauce, and lime leaves into the mixture; simmer together for 5 minutes. Taste and adjust the saltiness by adding more fish sauce if necessary. Garnish with sliced red chile peppers and Thai basil leaves to serve.

Nutrition Facts

Per Serving: 596 calories; protein 22.3g; carbohydrates 18.5g; fat 51.2g; cholesterol 46mg; sodium 980.5mg.

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