

Panang Curry

Ingredients:

- ✓ 1 tbsp olive oil
- ✓ 2 tbsp Panang curry paste
- ✓ 1 tbsp peanut butter
- ✓ 2 lbs chicken
- ✓ 1 onion, thinly sliced
- ✓ 1 red bell pepper, thinly sliced
- ✓ 1 green bell pepper, thinly sliced
- ✓ 2 tsp ginger
- ✓ 2 tbsp minced garlic
- ✓ 2 cans coconut milk
- ✓ 4 tsp corn starch
- ✓ ¼ cup brown sugar
- ✓ 1 tbsp fish sauce
- ✓ 1 tbsp lime juice
- ✓ 1 cup loosely packed basil leaves, roughly chopped



Total Time: 50 minutes Servings: 4

Directions:

1. Heat olive oil in a Dutch oven (or large sauce pan), sauté onions for 2 minutes. Add peppers, garlic, and ginger. Sauté for 2 more minutes.
2. Add curry paste, peanut butter, and 1 ½ cans of coconut milk. Mix until curry paste and peanut butter are combined. Whisk cornstarch into remaining coconut milk, then add it to the Dutch oven. **Stir well.**
3. Add chicken, stir to coat. Simmer for 10-15 minutes until chicken is no longer pink and sauce starts to thicken.
4. Stir in fish sauce, lime juice, brown sugar, and basil. Simmer for 4 minutes. Add salt and pepper to taste. Serve over rice.