

## 4. Thai Green Curry

**An Easy College Recipe for College Students to create an Authentic Thai Dish!**



Having been to Thailand, this has to be one of my favourite dishes! The photo is an authentic Thai green curry

### **Ingredients**

- 2 Chicken breasts
- 1 can coconut milk, or low fat coconut milk
- 1 Onion
- 1 Aubergine
- 1 Chopped green chilli
- Thai Green Curry Paste

### **Method**

1) To make the curry, cook the paste in a large non-stick wok or large frying pan over a low heat, for 5 minutes. Cut the chicken into strips and add to the pan with the chopped onion. Cook for 5-8 minutes or until no longer pink. Add the aubergine chopped.

2) Stir in the coconut milk and simmer for about 10 minutes or until the chicken is cooked through. Scatter over the chilli and serve with rice