Microwave Chicken Curry

What you need:
2 tablespoons Indian curry paste
3 tablespoons olive oil
4 boneless, skinless chicken breasts, cut into strips
1/2 bunch basil, leaves chopped
1/2 bunch cilantro, leaves chopped
2 (13.5-ounce) cans coconut milk
2 tablespoons soy sauce
Kosher salt
Freshly ground black pepper
Steamed rice, to serve
Paprika, for garnish
1 scallion, thinly sliced, for garnish

All you do:
1. In a large microwave safe pot with a lid, mix together the curry paste and oil.
2. Microwave on high for 3 minutes.
3. Add the chicken to the pot and stir.
4. Cover with the lid and microwave on medium for 8 minutes.
5. Add the basil, cilantro, coconut milk, and soy sauce and season with salt and pepper. Give it a good stir, cover it, and microwave on medium for 4 minutes.
6. Stir it again, cover, and let it rest for 3 or 4 minutes.
7. Serve over steamed rice, garnished with paprika and scallions.