

Thai Red Curry

Ingredients

- 3+ tablespoon Thai red curry paste
- 14 oz coconut milk
- 1 lb boneless chicken breasts or thighs, sliced into thin bite-size pieces
- 1/4 cup chicken broth
- 2 tablespoon fish sauce
- 2 teaspoon brown sugar
- 1 tablespoon lime juice
- 1 cup red and/or green bell pepper, cubed
- 1 cup carrots, sliced
- 1/2 cup onion, cubed
- 1/2 cup canned bamboo shoots
- 4 lime leaves
- 12 Thai basil leaves

Steps

1. Set instant pot setting to saute and stir in the following, cook about 1-2 mins:
 - 3+ tbsp red curry paste
 - 7 oz (half a can) coconut milk
2. Press "Cancel"
3. Stir in the following:
 - 1 lb chicken (sliced)
 - 7 oz (half a can) coconut milk
 - 1/4 cup chicken broth
4. Pressure cook on high for 4 minutes
5. Quick Release the pressure
6. Stir in the following:
 - 2 tbsp fish sauce
 - 2 tsp brown sugar
 - 1 tbsp lime juice
 - Vegetables of choice
 - 4 lime leaves
7. Press "Saute" and cook until vegetables are crisp-tender (3-5 mins)
8. Taste and adjust with fish sauce, brown sugar, and lime juice
9. Stir in Thai basil leaves
10. Serve with rice