

# Quick and Easy Thai Red Chicken Curry

By: [Pailin Chongchitnant](#)

If you want a tasty, authentic Thai curry in the shortest possible amount of time, this is it. Using bamboo shoots means there's no need to chop vegetables, and chicken breast cooks in less than 2 minutes!

SERVINGS

2 servings

## INGREDIENTS

- ☐ ½ lb boneless skinless chicken breast or thighs, 1 cm strips
- ☐ 2 teaspoon [fish sauce](#)
- ☐ 2 tablespoon coconut oil, or neutral oil
- ☐ 2-3 tablespoon [red curry paste](#), see note
- ☐ ¾ cup [coconut milk](#)
- ☐ ½ cup [chicken stock](#), unsalted or low sodium
- ☐ 1 tablespoon palm sugar, finely chopped, or light brown sugar
- ☐ 4.5 oz bamboo shoots strips (about ½ can), rinsed well and drained
- ☐ 3 [makrut lime leaves](#), optional
- ☐ 1 teaspoon [fish sauce](#), or to taste
- ☐ ½ cup Thai basil leaves
- ☐ [Jasmine rice](#), for serving
- ☐ ***Note: Because this is a recipe that I developed for my curry paste review, the video tutorial is actually in the middle of the review video! Also note that this recipe has been slightly modified from the video since it doesn't need to be done in two parts.***

## NOTES

Use the larger amount of curry paste if you like a stronger/spicier flavour, but keep in mind that adding more paste will also make it more salty, so you will have to reduce the fish sauce. If using store bought curry paste, I recommend using *Mae Ploy*, *Namjai*, or *Aroy-D*. If using *Maesri* or *Thai Kitchen* I recommend doubling the amount of paste. See my curry paste review for more details on the different brands.

## INSTRUCTIONS

1. Mix the chicken with 2 teaspoons (10 ml) of the fish sauce and set aside.  
½ lb boneless skinless chicken breast or thighs, 2 teaspoon fish sauce
2. In a small pot over medium heat add the coconut oil and curry paste. Saute the curry paste for 2 minutes, deglazing with a little water if the paste starts to stick to the pot.  
2-3 tablespoon red curry paste, 2 tablespoon coconut oil
3. Add the coconut milk, chicken stock, palm sugar, and bamboo shoots and stir to mix. Grab the makrut lime leaves and twist them to bruise, then tear into chunks and add them to the pot. Simmer the curry for 5 minutes.

$\frac{3}{4}$  cup coconut milk,  $\frac{1}{2}$  cup chicken stock, 1 tablespoon palm sugar, finely chopped,

4.5 oz bamboo shoots strips (about  $\frac{1}{2}$  can), 3 makrut lime leaves

4. Add the marinated chicken and once the sauce comes back to a simmer, cook for another 1-2 minutes - just until the chicken is cooked through. (Thin pieces of chicken breast do not take long to cook at all, so be sure to check early and don't overcook them!)
5. Turn off the heat and stir in Thai basil. Taste the sauce and add more fish sauce as needed. How much fish sauce you need will depend on the brand of curry paste you use, so it's important to taste before adding.

Serve with jasmine rice!

1 teaspoon fish sauce,  $\frac{1}{2}$  cup Thai basil leaves, Jasmine rice

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