

Thai Curry Chicken

with Carrots & Bok Choy



In tonight's dish, the spicy and aromatic flavors of yellow curry paste—a Thai staple—shine through a lightly sweet coconut milk broth. Sautéed chicken, carrots, and bok choy give the curry plenty of hearty texture, while fluffy rice eagerly soaks up all the complex flavors. (Chefs, this curry paste packs a punch of heat, so be sure to use only as much as you'd like!)

[**Get Cooking**](#)



10 oz Chopped Chicken Breast

1¾ cups Light Coconut Milk

3 Carrots

1 Lime

1 head Baby Bok Choy

½ cup Dried Shiitake Mushrooms

2 tsps Golden Mountain Sauce

1½ Tbsps Yellow Curry Paste

tried-and-true

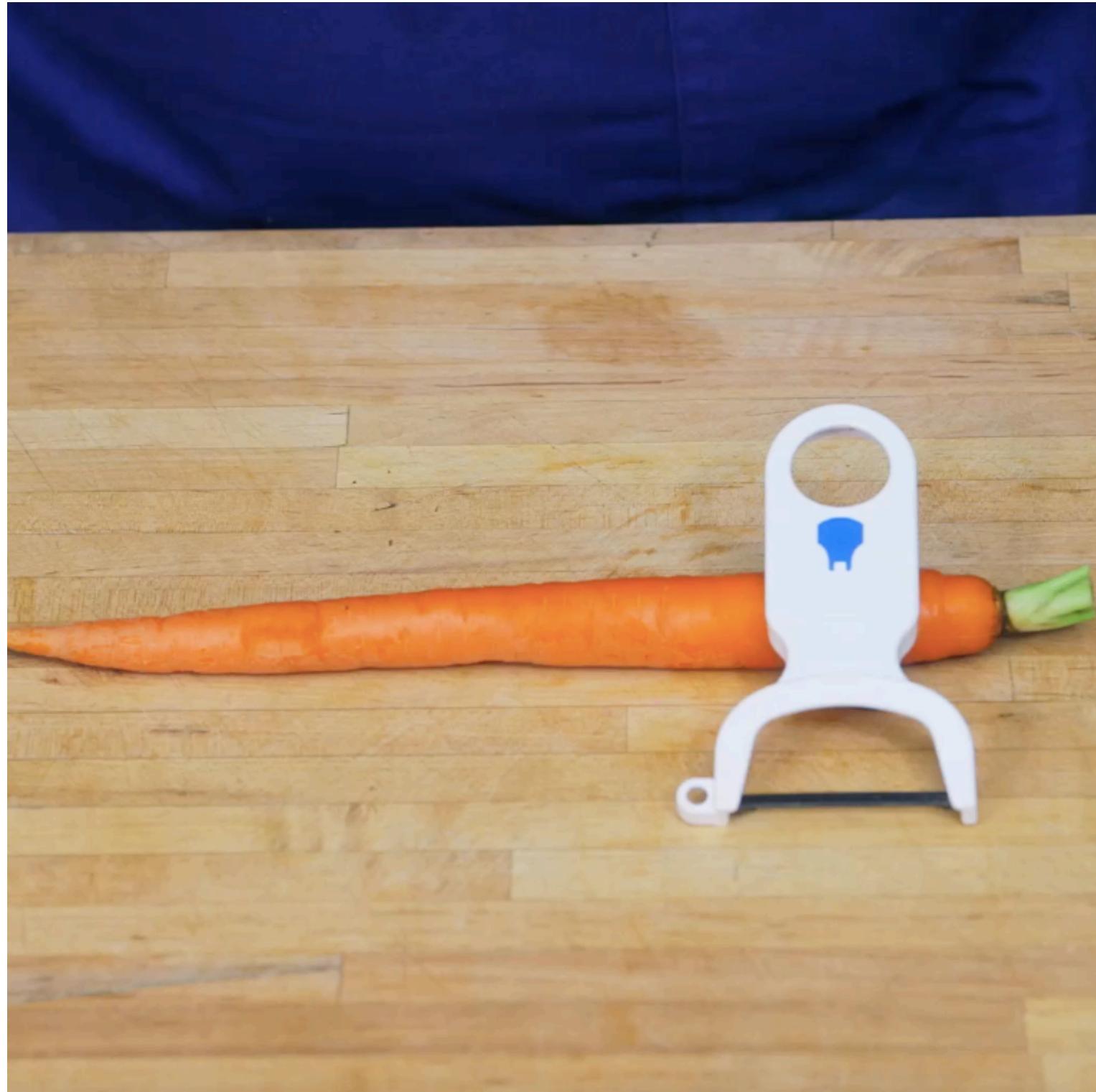
kitchen tools

Olive Wood Spoon

by Eddington

Stir some old-world charm into your next meal with this sturdy spoon made from Italian-grown olive wood. For home cooks and professional chefs alike, this multi-purpose 14" blunt-end spoon is a must-have item. Stain and odor resistant, this spoon will not scratch porcelain, ceramic, glass, or

enamel surfaces, and won't heat up while you stir. Each unique olive wood spoon brings a sense of quality and professionalism to even the simplest tasks, like stirring sauce or deglazing a pan.



How To: Peel a Carrot

Make quick work of this deliciously sweet root vegetable. Check out the video to see how it's done.

[Click for Tablet View](#)



1 Prepare the ingredients & rehydrate the mushrooms:

Wash and dry the fresh produce. In a bowl, combine the **mushrooms** and **1 cup of warm water**. Let stand for at least 10 minutes. Peel the **carrots**; thinly slice into rounds. Cut off and discard the root end of the **bok choy**; thinly slice the stems and roughly chop the leaves, keeping them separate. Quarter the **lime**.



In a small saucepan, combine the **rice**, **a big pinch of salt**, and **1 1/2 cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork. Cover and set aside in a warm place.



While the rice cooks, pat the **chicken** dry with paper towels; season with salt and pepper. In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned chicken; cook, stirring occasionally, 3 to 4 minutes, or until lightly browned. Leaving any browned bits (or fond) in the pan, transfer to a plate.



4 Chop the mushrooms & start the curry:

While the chicken browns, drain the **rehydrated mushrooms**. Transfer to a cutting board and roughly chop. Add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **sliced carrots** and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened and fragrant.



5 Finish the curry & serve your dish:

To the pan, add the **browned chicken**, **sliced bok choy stems**, **Golden Mountain sauce**, **chopped mushrooms**, and **coconut milk** (shaking the can just before opening); season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium-high and cook, stirring occasionally, 4 to 5 minutes, or until the liquid is slightly reduced in volume. Add the **chopped bok choy leaves**. Cook, stirring occasionally, 2 to 3 minutes, or until the liquid is slightly thickened and the chicken is cooked through. Turn off the heat and stir in **the juice of 2 lime wedges**. Season with salt and pepper to taste. Serve the finished curry and **cooked rice** with the **remaining lime wedges** on the side. Enjoy!