**Chicken Thai Red Curry**

Prep time: 15 min Cook time: 20 min

**Ingredients:**

* Thai Red Curry Paste
* 2 garlic cloves, minced
* 2 tsp fresh ginger, finely grated
* 1 tbsp lemongrass chopped
* 3 tbsp vegetable oil
* 1 cup chicken broth
* 1 cup coconut milk
* 500 gms chicken (boneless and skinless), cut into slices
* ¼ cup beans, chopped
* Few Thai basil leaves chopped

**Instructions:**

1. Heat oil in a large pan over medium-high heat.
2. Add the red curry paste and cook for about 2 minutes, stirring frequently, until fragrant and slightly dried out.
3. Pour in the chicken broth and stir well to dissolve the paste. Simmer for 2-3 minutes.
4. Add the coconut milk, stir, then add the chicken. Simmer for 8-10 minutes until the chicken is fully cooked and the sauce thickens to your desired consistency.
5. Add the green beans, stir, and cook for 3-4 minutes until tender.
6. Remove from heat and stir in the Thai basil leaves.
7. Serve hot with jasmine rice.