

SAVEUR

Savor a World of Authentic Cuisine

Sep 12, 2012

Green Curry Chicken

You can buy the green curry paste to make this Thai classic at any Asian market, but it's so easy to make, and the results are so fragrant and flavorful, that it's more than worth making from scratch.



Credit: Maxime Iattoni

SERVES 4–6

INGREDIENTS

- 1 tsp. coriander seeds
- ½ tsp. cumin seeds
- 10 whole white peppercorns
- 2 whole green cardamom pods, crushed and seeds removed
- 2 tbsp. roughly chopped cilantro

2 tsp. ground turmeric
1/2 tsp. Thai shrimp paste
1/4 tsp. freshly grated nutmeg
20 green Thai chiles, stemmed
3 cloves garlic, thinly sliced
2 kaffir lime leaves, stemmed and thinly sliced
1 serrano, stemmed and seeded
1 small shallot, thinly sliced
1 2"-piece lemongrass, peeled and thinly sliced
1 1 1/2"-piece ginger, peeled and thinly sliced crosswise
Juice and zest of 1 lime
Kosher salt, to taste
2 cups canned coconut milk
2 lb. boneless, skinless chicken thighs, cut into 1" pieces
1 cup chicken stock
2 tbsp. fish sauce
1 tbsp. sugar
Small basil leaves and thinly sliced red Thai chiles, for serving
Cooked white rice, for serving

INSTRUCTIONS

1. Heat coriander, cumin, peppercorns, and cardamom seeds in a 10" skillet over medium-high heat, and cook until seeds begin to pop and are toasted and fragrant, about 1 minute. Transfer to a food processor along with cilantro, turmeric, shrimp paste, nutmeg, chiles, garlic, lime leaves, serrano, shallot, lemongrass, ginger, lime zest, juice, and 2 tbsp. water; purée until smooth. Season with salt, and set curry paste aside.
2. Combine curry paste and coconut milk in a 4-qt. saucepan, and heat over medium-high heat; cook, stirring, until oil begins to separate from the milk, about 12 minutes. Add chicken, and cook, stirring, until cooked through, about 15 minutes. Add stock, fish sauce, and sugar, and bring to a boil. Remove from heat, and ladle chicken and sauce into serving bowls. Garnish with basil and sliced chiles, and serve with rice.

See all 150 classic recipes featured in our 150th issue »

(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)