

Thai Green Curry

Ingredients

1 x cup sliced chicken breast
2 tbsp Green Curry Paste
4 x lime leaves, thin sliced
1 x red chilli
3 x baby marrow, sliced cm
10 green beans, cut into thirds
3 x patty pan, quartered
1 x red onion, quartered
1/2 cup basil
2 cans coconut milk
1 tbsp fish sauce
1 tsp sugar
Coconut/sunflower oil for frying

Method

In a medium saucepan, on medium-high heat, start by adding your oil and half the curry paste till aromas are released.

Brown your chicken in the curry paste, adding salt to taste

Remove the chicken once browned and set aside.

In the same saucepan, add coconut milk and bring to a simmer, making sure to stir and deglaze the bottom

Once simmering, add the rest of your curry paste, vegetables, fish sauce, and sugar. (Keep your basil, chilli and lime leaves till the end)

When the vegetables are past halfway cooking (Around 6 minutes), add your chicken back into the curry and simmer for another 6 minutes or until chicken is cooked through.

Stir through sliced basil, whole chilli & finely shredded lime leaves and serve with rice.

THE
COOKERY

by The Secret Jozi Chef

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