

Carlyon Bay Hotel – Thai Green Chicken Curry

Ready in 20 minutes, serves 2



Ingredients:

- olive oil
- 1 tbsp green curry paste
- 1 tsp palm sugar
- 1 tsp ginger (galangal), sliced
- 1 dsp chicken stock
- 3 kaffir lime leaves, shredded
- 1 tbsp thai fish sauce
- 1 handful of coriander (with stalks on), chopped
- 1 lemongrass, whole
- 2 tins of coconut milk
- 2 green chillis, unseeded
- hom-daeng (thai shallots) sliced
- 2 chicken breasts, diced
- jasmine rice

Instructions:

- 1) bring a wok, or large frying pan, up to a high heat with a splash of olive oil
- 2) add in the shallots, ginger, green curry paste & chicken breast , cook through
- 3) pour in the coconut milk, lemongrass, kaffir leaves, green chillis & palm sugar – reduce by approximately a third
- 4) spoon in the thai fish sauce & chicken stock
- 5) simmer for at least 5 minutes
- 6) serve with a side of jasmine rice, with coriander sprinkled on top

Top tip:

To increase the heat add seeded green chills, or for a milder curry add more coconut milk