



CHICKEN IN RED OR GREEN CURRY WITH BAMBOO SHOOTS

Original recipe by Nong

INGREDIENTS:

- 3 tbsp. cooking oil
- 2 1/2 tbsp. red or green curry paste
- 1 lb. boneless chicken cut into bite-size pieces
- 1 1/2 cup of sliced bamboo shoot
- 1 cup of Thai eggplant (cut it to 4 pieces and leave it in the water until ready to put in the curry)
- 7 kaffir lime leaves, halved

- 2 cans of Chef's Choice coconut milk
- 1 tsp. sugar
- 3 tbsp. fish sauce or more as need it
- 1/4 tsp. salt

- 1 fresh long red chilli or 1/2 bell pepper, sliced
- 2 cup of Thai basil leaves

METHOD:

1. In a pot put the oil and curry paste and stir over low heat for 2 min. Then put in the chicken, the bamboo, eggplant, and kaffir lime leaves. Cook over high heat for 5 min.
2. Add the coconut milk, sugar, fish sauce, and salt. Bring slowly to a boil and cook till chicken is completely done, about 2 min.
3. Stir in chilli and Thai basil and remove from heat.

Tip: Red curry paste is not too spicy. If you like very spicy, you should use green curry paste. You can eat it with Jasmine rice or rice noodle.

Makes 3 servings