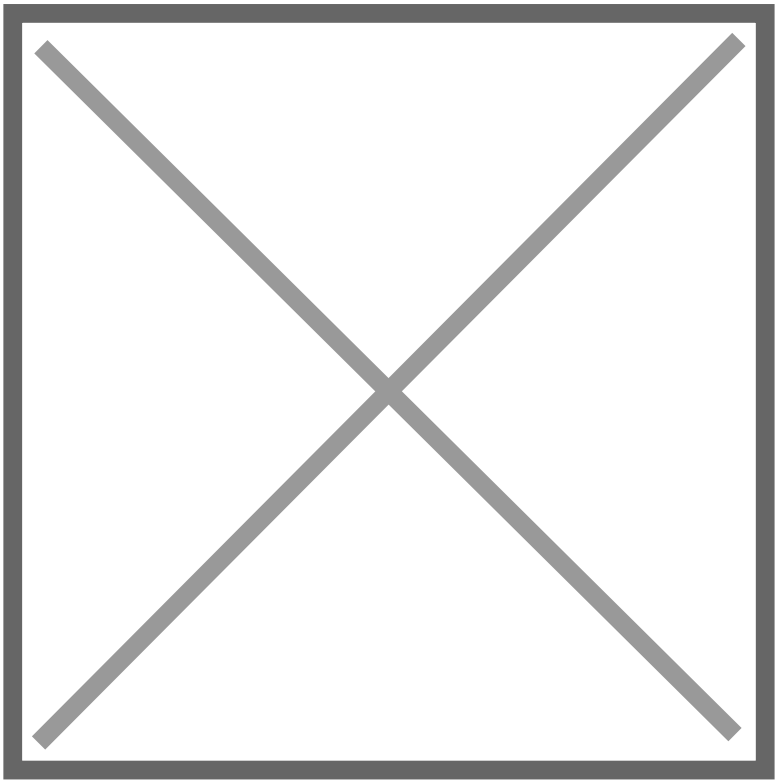
Thai Red Curry with Chicken (K?? Kængp?h?d Dæng)

From: cicili.tv

Prep	0:15
Cook	0:05
Yields	2 servings



Ingredients

- 2 tablespoons red curry paste
- 2 cups skim coconut milk, 1/2 coconut milk, 1/2 water
- 200 g (1) chicken breast, sliced
- 3 kaffir lime leaves
- 2 tablespoons fish sauce
- 1 tablespoons sugar
- 0.5 cup bamboo shoots, sliced
- 0.5 green capsicum, sliced
- 0.5 red capsicum, sliced
- 1 red chili with seeds removed, roughly sliced
- 0.25 cup Thai basil

- 2 tablespoons vegetable oil

Instructions

1. Cook rice.
2. Heat the oil in a medium saucepan over medium-high heat.
3. Add curry paste, and stir until the aroma is released.
4. Pour in the coconut milk, mix well, and bring to a boil.
5. Then add the kaffir lime leaves, fish sauce, sugar, bamboo shoots, capsicums, and chicken.
6. Bring it to a boil, making sure the chicken is well done, about 5 minutes.
7. Then turn off the heat and add Thai basil.
8. Serve rice and red curry in different bowls, eat with fork and spoon.

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