

Easy Green Curry with Chicken

Ingredients

- 2 19-oz. can coconut milk (Mae Ploy Coconut Cream or Chaokoh Coconut milk)
- 2-3 Tbs. green curry paste (Mae Ploy Green Curry Paste)
- 1 lb. Boneless chicken thigh, cut bite-size pieces about 1 x 1 in.
- 1/2 lb. small, round Thai eggplants (*ma-keua bprawh*), cut in halves or quarters, or substitute with 2 long Asian eggplants, cut in bite-size chunks
- Extra vegetables – 2 cups dice Carrots
- Extra vegetables ½ cup Peas
- 6 kaffir lime leaves (*bai ma-gkrood*)
- ½ C Thai Basil
- Fish sauce (*nahm bplah*) to taste
- 2 tsp. palm sugar, or to taste (You can use regular raw sugar)
- 1/2 to 1 cup fresh Thai sweet basil leaves and flowers (*bai horapa*)
- Slivered chillies, to desired hotness

1. Do not shake the can of coconut milk before opening, so that the cream remains on top. Spoon about 2/3 cup of this thick cream into a medium-size saucepan and heat over medium to high heat. Reduce until smooth and bubbly and until oil begins to separate from the cream. Add the curry paste and fry in the cream for a few minutes to release the aromas. Then pour in the remaining milk.
2. Bring to a boil and add the chicken. Return to a boil, reduce heat and simmer 5-10 minutes uncovered before adding the Thai eggplants, carrots, peas.
3. Simmer a few minutes more, then stir in kaffir lime leaves. Season to taste with fish sauce (may not be needed if the curry paste is already salted). Add palm sugar to balance and enhance the spice and herb flavors to your liking. Continue to simmer until eggplants and peas are tender. Stir in the basil and chilies (as desired for added hotness) and cook another minute. Serve hot over plain steamed rice.
4. *Mae Ploy brand* – found in plastic tubs in many Asian Markets, is a decent curry paste.

