

Thai Green Curry Chicken

Savannah · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

This Thai green curry recipe never fails to please. It is quick and easy to make and the chicken stays moist and tender. Serve over jasmine rice for a satisfying meal.

Ingredients

- 1 tablespoon dark soy sauce - 1 tablespoon all-purpose flour - 1 pound skinless
- boneless chicken breast halves - cut into 1 inch cubes - 2 tablespoons cooking oil - 2 tablespoons green curry paste - 2 green onions with tops
- chopped - 3 cloves garlic
- peeled and chopped - 1 teaspoon fresh ginger
- peeled and finely chopped - 2 cups coconut milk - 2 tablespoons white sugar - 1 tablespoon fish sauce - 1 tablespoon dark soy sauce - ½ cup cilantro leaves
- for garnish

Instructions

1. Pour 1 tablespoon soy sauce into a shallow dish. Place 1 tablespoon flour into a separate shallow dish. Toss chicken pieces in soy sauce
2. then in flour
3. coating pieces evenly. Dotdash Meredith Food Studios Heat oil in a large skillet over medium-high heat. Add chicken; cook and stir until browned
4. about 5 minutes. Transfer chicken to a plate; set aside. Dotdash Meredith Food Studios Reduce heat to medium and stir in curry paste. Cook for 1 minute until fragrant. Add green onions
5. garlic
6. and ginger; cook an additional 2 minutes. Dotdash Meredith Food Studios Return chicken to the skillet
7. stirring to coat with curry paste. Stir in coconut milk
8. sugar
9. fish sauce
10. and remaining 1 tablespoon soy sauce; simmer over medium heat until chicken is tender and cooked through
11. about 20 minutes. Serve curry with cilantro leaves. Dotdash Meredith Food Studios