



Thai Pineapple Chicken Curry

Savannah · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This pineapple curry is a quick and easy Thai curry dish that's sweet and spicy. I became enamored with this dish at a local restaurant and then worked to duplicate it at home. I think I've got the taste and presentation pegged. I'm guesstimating the amounts since I don't measure much when I cook. Feel free to adjust to taste.

Ingredients

- 1 quart water - 2 cups uncooked jasmine rice - $\frac{1}{4}$ cup red curry paste - 2 (13.5 ounce) cans coconut milk
- divided - 2 skinless
- boneless chicken breast halves - cut into thin strips - 1 $\frac{1}{2}$ cups sliced bamboo shoots
- drained - $\frac{1}{4}$ cup white sugar - 3 tablespoons fish sauce - $\frac{1}{2}$ red bell pepper
- julienned - $\frac{1}{2}$ green bell pepper
- julienned - $\frac{1}{2}$ small onion
- chopped - 1 cup pineapple chunks
- drained

Instructions

1. Bring water and rice to a boil in a pot. Reduce heat to low
2. cover
3. and simmer for 25 minutes. Whisk together curry paste and 1 can coconut milk in a bowl. Transfer to a wok and mix in remaining coconut milk
4. chicken
5. bamboo shoots
6. sugar
7. and fish sauce. Bring to a boil and cook until chicken juices run clear
8. 15 minutes. Mix bell peppers and onion into the wok. Continue cooking until peppers are tender
9. about 10 minutes. Remove from heat and stir in pineapple. Serve over cooked rice.