

Thai Chicken Curry in Coconut Milk

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This recipe is one of the favorites in the family. If you don't have fish sauce available, try making it with soy sauce.

Ingredients

- 1 tablespoon vegetable oil - 1 teaspoon curry paste - 1 ¼ pounds skinless
- boneless chicken breast meat - cut into strips - 1 onion
- coarsely chopped - 1 red bell pepper
- cut into strips - 1 tablespoon grated lemon zest - 1 cup light coconut milk - 1 tablespoon fish sauce - 1 tablespoon fresh lemon juice - ½ cup chopped fresh cilantro

Instructions

1. Heat the oil in a large skillet over high heat; heat the curry paste in the oil about 30 seconds. Add the chicken and cook another 3 minutes. Stir in the onion
2. bell pepper
3. lemon zest
4. coconut milk
5. fish sauce
6. and lemon juice; bring to a boil; cook until the chicken is cooked through
7. 5 to 7 minutes. Sprinkle cilantro over the dish; stir. Serve hot.