

Thai Green Curry

1 tablespoons vegetable oil
2 tablespoons Thai green curry paste
2 chicken breasts, chopped if you can at home
400ml (1 tin) of coconut milk
2 tablespoons light soy sauce
Handful of Coriander leaves
1 lime
A handful of Mange touts and/or baby corn

1. Cut up each chicken breast into even pieces if not already done, and open your tin of coconut milk.
2. Add the Thai green curry paste and oil to the pan then heat gently and cook for a minute, the pan should not be too hot.
3. Stir in the chicken pieces until coated in the paste. Cook for 2 minutes.
4. Add coconut milk, soy sauce, and bring to a simmer. Allow to cook for 20 to 25 minutes until thickened slightly. Cut up your vegetable into strips and add in 5 minutes before the end.
5. Once the curry has simmered for 20-25 minutes add in the coriander and lime juice. Check for seasoning, adding more soy sauce if needed.
6. Take it off the heat and then carefully pour into your container.

