



# Thai Green Curry

## ***INGREDIENTS***

- 2 chicken breasts
- 1 tablespoons vegetable oil
- 2 tablespoons light soy sauce
- 1 lime
- 2 tablespoons green curry paste (from a jar)
- 400ml (1 tin) coconut milk
- Handful of coriander leaves
- A handful of mange touts and/or baby corn

## **METHOD**

1. Cut up each chicken breast into 10 even pieces, open your tin of coconut milk.
2. Add the 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.
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 drop in 5 minutes to the end.
5. Once the curry has simmered for 20-25 minutes take it off the heat, stir in the coriander and lime juice. Check for seasoning, adding more soy sauce if needed.