

## **Green Curry with Chicken (Gaeng kheo wan gai)**

source: A Thai cooking course I took in Sydney

### **Ingredients:**

1 can coconut milk (Mae Ploy brand preferred)  
1-2 tbs vegetable oil (optional – I've never used this)  
1/3 tin (60ml) Green curry paste (Maesri)  
375g boneless skinless chicken breast, thinly sliced  
1/2 c chopped eggplant or 3 round Thai eggplants (quarter and keep in water to prevent browning) (or other veggies, eg. zucchini, carrot... use only ~2 veggies to prevent having too much moisture)  
1/4 cup pea eggplants (or peas or..)  
2 tbs palm sugar (optional – can use regular sugar too)  
1 can sliced bamboo shoots, drained  
2 (or a whole lot more!) kaffir lime leaves, stemmed  
1/2 cup loosely packed fresh sweet Thai Basil leaves (or regular basil)  
2 tbs fish sauce  
1 fresh long green chili, cut into large pieces  
1 fresh long red chili, cut into large pieces  
(or for chilies, use 1.5-2 hot red, thinly sliced)

### **Directions:**

Stir coconut milk in can then add 1/3 of can to frying pan/wok. Heat over medium-high heat, stirring constantly, until it separates (you should see little bubbles of oil). If it does not separate, add the optional oil.

Add green curry paste and fry, stirring constantly, until fragrant (about 2 minutes).

Add chicken and cook until meat is opaque on all sides (2-3 minutes).

Add remaining coconut milk and bring to a boil.

Add veggies (and chilies and dried kaffir lime leaves if using dried ones) and simmer until slightly soft (eggplants about 4 minutes). If desired, add palm sugar to taste. Stir in fish sauce, fresh lime leaves, and half of the basil.

Garnish with remaining basil. (I usually stir it in after removing the pan from the heat)