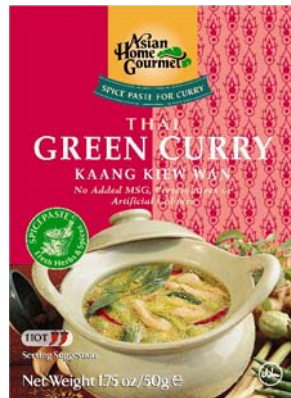




Thai Green Curry (Serves 4)



Ingredients

- 1 packet Asian Home Gourmet™ Thai Green Curry Spice Paste
- 1-2 tbsp vegetable oil
- 330ml coconut milk
- 350g chicken thighs, sliced into 1 cm x 3 cm (roughly) strips
- 100g green beans, cut into 2cm lengths
- Thai Basil leaves picked off stems

Steps

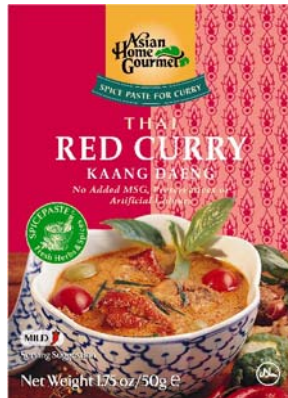
1. Heat coconut milk (the cream off the top) in wok.
2. Add spice paste and stir well to combine until oil appears on top. Stirring and cook up to 2 minutes
3. Add chicken and cook for up to 5 minutes, stirring well.
4. Add remaining coconut milk and green beans. Bring to the boil. Turn off until ready to serve.
5. Mix through basil leaves just before serving

Tip from our chef

Don't shake coconut milk before opening to ensure there's cream on top to use for frying chicken.



Thai Red Curry (Serves 4)



Ingredients

- 400ml coconut cream
- 1 sachet Asian Home Gourmet Red Curry Paste
- 350g chicken thighs, sliced into 1 cm x 3 cm (roughly) strips
- ¼ pineapple, skin and eyes cut off, cut into ½ centimetre slices and then wedges , or 6 – 10 lychees, peeled
- 4 kaffir lime leaves, torn
- juice of half a lime
- 1 long fresh red chilli, deseeded and cut into long strips

Ingredients

1. Open the coconut cream and scoop out about a tablespoon of the thick, solid cream at the top of the tin into a wok or frying pan. Cook over medium-heat until the cream ‘cracks’, which means that the oil starts to separate from the cream. When this happens, add the red curry paste and stir-fry for a minute.
2. Add chicken and cook for up to 5 minutes, stirring well.
3. Add the remaining coconut cream to the wok along with the lychees/pineapple, kaffir lime leaves and lime juice. Cook for a minute longer until all ingredients are thoroughly warmed through.
4. To serve, garnish with the red chilli strips.
5. Serves 4 as a meal with rice, or 6 as part of a banquet.

Tip from our chef

Try doing this with a roast duck from any Chinese barbecue shop. You’ll be surprised how easy it is to make a red curry as good, if not better, than your local’s. If you can’t find roast duck, try a plain roast chicken.