

# THE P•K•P WAY

## Thai Green Curry

Yields 4 servings



### Ingredients

- 1 can (13.5 ounces) coconut milk\*
- 70 grams green curry paste
- 300 grams\*\* (1-2) skinless chicken breast, diced
- 4 Thai eggplants, quartered
- 2 Chinese eggplants, diced
- 50 grams fish sauce
- 15 grams palm sugar
- 3 – 4 Kaffir lime leaves
- ½ cup Thai basil leaves
- 2 red chili peppers or ½ red bell pepper, sliced

### Directions

1. Skim the top of the can of coconut milk to obtain the coconut cream and add to a large pot over medium-low heat. Add the curry paste and cook, stirring constantly. Continue cooking until fragrant, reduces, and pockets of oil bubbles form, about 5 minutes.
2. Increase to medium heat and add the chicken. Stir to coat and cook for about 2 minutes.
3. Add the rest of the can of coconut milk. Stir and bring to a simmer to finish cooking the meat. Add the eggplants and stir. Fill ½ of the now empty coconut milk can with water and add to the pot. Bring to a boil, stirring occasionally. Add the fish sauce and sugar. Stir until the sugar has dissolved. Adjust to taste with fish sauce, if desired.
4. Add the kaffir leaves, basil leaves, and peppers. Off the heat and stir. Serve with steamed white rice or white rice noodles.

### Notes

\*DO NOT shake the can prior to opening.

\*\*Go ahead and eye-ball it!