# THAI RED CURRY CHICKEN

Thai red curry is made with dried red chili peppers and is typically spicier than green curry. It has a rich, slightly sweet and slightly spicy flavor, and is often made with coconut milk and vegetables, such as bell peppers, bamboo shoots and eggplant.

**SERVES 4**

## INGREDIENTS

- 1 pound protein: chicken breast or thigh, thinly sliced
- 1 tablespoon oil olive
- 1 shallot, finely diced
- 4 garlic cloves, roughly chopped
- 3 tablespoons lemongrass, finely chopped (or use lemongrass paste)
- 2 to 6 tablespoons red curry paste or make homemade Thai red curry paste
- 14-ounce can full-fat coconut milk, or coconut cream; do not use light coconut milk
- 1 cube chicken bouillon or veggie bouillon (or sub 1/4 teaspoon salt or more fish sauce)
- 1 to 2 tablespoons fish sauce (we like 2)
- 6 to 8 kaffir lime leaves
- 2 limes
- 2 cups veggies: bell pepper, zucchini, eggplant, snow peas, green beans, asparagus, etc.
- 1 tablespoon brown sugar, coconut sugar or alternative sweetener
- Garnishes: Bean sprouts, Thai basil, lime wedge, Thai chili flakes

## DIRECTIONS

Thinly slice the chicken and season with salt.

In a large Dutch oven or heavy-bottom pot, heat the oil. Sauté the shallot, garlic and lemongrass until fragrant, about 2 to 3 minutes.

Add the red curry paste (Start light; you can always add more to taste at the end) and fry for 1 minute. Add the coconut milk, bouillon cube, fish sauce, sugar and kaffir lime leaves. Stir to incorporate and bring to a gentle simmer.

Add the sliced chicken and veggies. Simmer on low until the veggies are tender and the chicken is cooked through, roughly 5 minutes. Add juice from the 2 limes. Adjust the salt to taste, adding more fish sauce as needed. Add more curry paste if you like. Keep in mind, the flavors will mellow substantially when served over the rice. You want this punchy and flavorful.

Ladle over the rice and top with the bean sprouts, Thai basil and lime wedge. Serve with the Thai chili flakes.

**Side dishes**
Jasmine Rice
Eggplant

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