

Thai Green Chicken Curry



Preparation time: 10 minutes
Cooking time: 20 minutes
Total time: 30 minutes
Serves: 8 children plus 1 adult

Ingredients

1 tbsp vegetable oil
1 tbsp ready-made Thai green curry paste (we use Tesco's own brand)
6 chicken thighs, skin and bones removed, meat cut into strips
400ml tin coconut milk
Juice of $\frac{1}{2}$ lime
2 tbsp Thai fish sauce
1 tbsp caster sugar
1 handful green beans, trimmed
1 cup frozen peas (can be substituted with asparagus)
Chopped coriander to serve
salt and freshly ground black pepper

Method

1. Heat the oil in a wok over a high heat until smoking. Add the green curry paste and stir fry for 1–2 minutes, or until fragrant.
2. Add the chicken strips and stir until coated in the curry paste. Continue to stir-fry for 1–2 minutes, or until the chicken has browned on all sides.
3. Add the coconut milk, lime juice, fish sauce and sugar and stir well. Bring the mixture to the boil, then reduce the heat until the mixture is simmering. Continue to simmer for 8–10 minutes, or until the sauce has thickened.
4. Add the green beans and continue to simmer for 2 minutes, stirring regularly, until just tender.
5. Add the frozen peas and cook for a further minute.
6. Season with salt and pepper.
7. Sprinkle with chopped coriander and serve with rice.