



# Thai Chicken Green Curry

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 400 g of sliced chicken - 200 ml of coconut milk + 150 ml of coconut cream - 2 tsps of Thai Green Curry paste - 2 bell peppers, red and green - 2 baby eggplants - 1 cup fresh basil, chopped roughly (to prepare your own green curry sauce: <http://tinyurl.com/2ggno3>)

## Instructions

Preparation : 15 min | Cooking : 30 min | Best served with steamed Thai rice 1. Cut the chicken into small pieces and pre-cook it gently in a pan with drops of oil. 2. Mix the coconut milk, the coconut cream and the green curry paste in a bowl 3. Add the peppers and baby eggplants to the chicken and cook for few minutes 4. Add the sauce to the chicken and cook gently for 10-15 min 5. Add the basil 5 min before the end (note that you can also add ginger & lemongrass powder)