



Thai Green Curry: Chicken & Cauliflower

NIBBLEDISH CONTRIBUTOR

Ingredients

Part 1: Curry Base

- 2 tsp (heaping) lemon grass paste (bought in standard American grocery store)
- 1/2 tsp dry coriander
- 1 1/2 tbsp Fish Sauce

- 3 green chillies (add more/less seeds for spiciness)
- 1 medium onion
- 3 tsp minced garlic
- 1x2 inch piece of ginger
- Juice from 1 fresh lime
- 1/2 cup fresh coriander (cilantro)
- 2 tsp full bodied soy sauce

Part 2: Other Curry Ingredients

- 2-3 tsps of EVOO or peanut oil (for frying)

 - 1 can coconut milk
 - 4 boneless skinless chicken thighs
 - 1/2 head of cauliflower
 - 1/2 cup course chopped Sweet Basil (garnish)
 - extra lime wedges (if you like lime / garnish)

 - 1/2 cup Quinoa
 - 1/2 Basmati Rice
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- 3-4 strands of Saffron
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*Food processor makes, making the curry base easier.

*Rice cooker makes, making rice/quinoa easier

*Pot/pan should have a lid

Instructions

Start to make Rice/Quinoa, I have a rice cooker. If you don't have a rice cooker, read/follow directions on packaging.

1/2 quinoa and 1/2 basmati rice mixed with 2 cups of water, set to cook, it's done in 45 minutes.

Green Curry:

1. Cut Fresh Coriander, ginger, chillies, & onion into a size which fits easier into your food processor.
2. Place above ingredients into processor, add lemon grass paste, dry coriander, fish sauce, minced garlic, & soy sauce. Squeeze lime on top.
3. Pulse until you have a very fine chop/paste.
If you don't have a processor, chop all ingredients till finely chopped. If you have a mini processor, chop ingredients to the capacity of the processor and mix them all together in a mixing bowl.
Paste is ready.
4. On a stove top heat up (medium heat) a large pan (with cover) with 2-3 tsps of EVOO or peanut oil.
5. When the oil is hot add curry paste, then pour in can of coconut milk, let simmer 1-2 minutes.

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6. Add chicken thighs, bring to a boil, then reduce heat to low and cover for 1 hour, stir occasionally.
 7. Add cauliflower broken into 1-inch pieces cook for 15-30 minutes.
 8. Plate rice/quinoa and curry, sprinkle with basil, add extra lime wedges and enjoy.