



Green Curry with Chicken and Vegetables

Thai coconut milk green curry with delicious chicken, and fresh vegetables. Simple, light and delicious...

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

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GREEN CURRY WITH CHICKEN & VEGETABLES

Ingredients:

- 1 lb. chicken breast, sliced
- 1 medium carrot, sliced diagonally
- 1 small onion, chopped in large pieces
- 1 small green pepper, chopped in large pieces
- 3 sprigs Thai Sweet Basil or basil, chopped
- 1 350ML package of Thai Away Green Curry sauce
- ¼ cup cold water

Instructions:

1. Bring medium pot of water to a boil
2. Blanch carrots, onions and green pepper 2-3 minutes, or until just soft
3. Blanch chicken for approximately 2 minutes
4. Remove water from pot, rinse and add sauce, blanched vegetables, water and chicken to pot
5. Bring curry sauce mixture up to heat and simmer 2-3 minutes
6. Serve in a bowl with Thai Jasmine rice on the side
7. Garnish with basil sprigs