



Green Curry with Eggplant and Chicken

Thai coconut milk green curry with delicious eggplant and chicken, a warm soothing winter warmer...

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 EGGPLANT AND CHICKEN

Ingredients:

- 1 lb. chicken breast, sliced (alternatively, use beef, pork, tofu or seafood)
- 1 lb. eggplant, sliced
- 3 sprigs Thai Sweet Basil or basil, chopped
- 1 350ML package of Thai Away Green Curry sauce
- ¼ cup cold water

Instructions:

1. Slice eggplant on a diagonal and place on a cookie sheet lined with parchment paper
2. Brush eggplant with oil and salt and pepper and bake at 400degrees until brown (Alternatively, steam eggplant until well cooked)
3. Bring medium pot of water to a boil and chicken 2 minutes
4. Remove water and add Thai Away Green Curry sauce plus ¼ cup cold water to a simmer
5. Add blanched chicken, eggplant and 2/3 chopped basil
6. Simmer 2-3 minutes until fully hot
7. Serve in a bowl with Thai Jasmine rice on the side
8. Garnish with remaining chopped basil