

Green Curry

1. 1 cup coconut milk, 1 ½ cup coconut milk , plus ½ cup of water.
2. ¼ cup green curry paste, store bought or homemade
3. 2 cups of Thai eggplant (store in lemon water)
4. 1.5 chicken breast, boneless, skinless, cut into 1-inch pieces (if using chicken breast, marinate in fish sauce overnight.)
5. 1/2 cup Thai basil
6. 1 t Fish sauce to taste, add more if needed.
7. 1 T palm sugar
8. 5 lime leaves
9. ¼ red bell pepper, julienned
10. Kanom Jeen: Rice noodles, **Rice vermicelli** (see if you can buy fresh. It is a Vietnamese noodle, cook for 10-15 minutes in boiling water.

Instructions

1. Reduce **1 cup coconut milk** (for about **10 - 15 minutes**) until thick and coconut oil starts to separate from the coconut milk (Use spoon to collect oil from the separation, after it separates!
2. Add oil to **curry paste** and sauté, stirring constantly over medium heat for about 2 minutes until aromatic, then add **lime leaves broken: torn**. If paste sticks to the bottom of the pan, you can deglaze with a little bit of the remaining coconut milk.
3. Add 1 ½ cup of coconut milk and water
4. Add **egg plant** the paste **and cook until al dente**.
5. Add chicken and cook. Bring to a simmer and let simmer gently until the chicken is fork tender.
6. Add torn basil.
7. Taste and add more fish sauce and/or sugar as needed.
8. Serve with red peppers and rice noodles.