

## Red Chicken Curry

Serves: 1

Prep time: 20 Minutes

Cooking time: 20 Minutes



*Deliciously spicy and  
so easy to make*

### Ingredients:

- 2 chicken thighs, thinly sliced
- 1 tablespoon coconut oil
- 1 small onion, sliced
- 1 clove garlic, grated
- 1 red capsicum cheek, sliced
- 1-2 teaspoon grated ginger
- 1 tablespoon red curry paste
- 1 tablespoon fish sauce
- 1 tablespoon lime juice
- 1 small (95ml) can coconut milk
- 1 kaffir lime leaf, finely sliced
- 1 tablespoon chopped basil
- 1 cup cooked rice

### Garnish

- 1 tablespoon chopped coriander
- 1 tablespoon roasted peanuts, chopped
- 1 red chilli, sliced **\*optional**

### Method:

- Pan fry the onion, garlic, ginger and capsicum in oil for 1-2 minutes, remove from pan and set aside
- Pan fry chicken slices 2-3 minutes, till just cooked. Remove from pan and set aside
- Add the curry paste to pan and fry over medium low heat for 1 minute
- Add the coconut milk and stir well to combine
- Return the chicken, onion, garlic, ginger and capsicum to the pan, along with the fish sauce and stir well
- Add basil, kaffir lime leaf and lime juice, stir through
- Serve on a plate or in a bowl with the cooked rice

**Garnish** with chopped coriander, nuts and sliced \*chilli

**Note:** You can substitute the chicken with beef if preferred