

Thai Green Curry Chicken

GREEN CURRY PASTE:

4 small Thai chilies, or 1 or 2 Jalapeno
1/4 C purple onion, diced
4 cloves garlic
1 T Galangal root
3 T lemongrass (soaked overnight)
or 1/3 C fresh
1/2 t Coriander seed
1/2 t Cumin seed
1 C fresh Cilantro leaves
1/2 t White peppercorn
3 T fish sauce
1 t brown sugar
2 T fresh lime juice

CURRY INGREDIENTS:

1-1.5 lbs. boneless chicken, cut up
into bite-sized pieces
1 can Coconut milk
4 Kaffir Lime Leaves, prepared
1 Red Bell pepper, cut into 1-inch pieces
1 Zucchini, cut the same
2 T olive, coconut or vegetable oil

Grind all whole spices and combine with the other Curry Paste ingredients in a food processor or blender. Process to a paste adding a little bit of the coconut milk to help blend well.

Warm a wok or large frying pan over medium-high heat. Add the oil and swirl around the pan. Add the Curry Paste and stir fry for about a minute to release the fragrance. Add 3/4 of the coconut milk, reserving a bit for serving.

Add the chicken, stirring well. When the curry sauce comes to a boil, reduce heat until it simmers gently. Cover and allow to simmer 3-5 more minutes, until chicken is cooked through.

Add the bell pepper, zucchini and lime leaves, stirring well to coat everything well. Simmer 3-4 more minutes or until vegetables are softened, but still firm and colorful.

Serve in bowls, with a spoonful of Jasmine rice, a drizzle of coconut milk and a sprinkle of fresh basil.