

Chicken Curry

Ingredients:

1-3 tablespoons green curry paste

1 tablespoon coconut oil

14-16 ounces coconut milk

12 ounces chicken, cut into bite-size pieces

8-10 kaffir lime leaves, shredded

1 sprig fresh Thai basil leaves

one stalk lemon grass, bruised, soft part finely chopped

2 tablespoon fish sauce

2 tablespoon palm sugar

8 ounces Thai eggplant (small round eggplants)

Directions:

- In a large saucepan over high heat, fry the curry paste in the coconut oil until fragrant, about 30 seconds.**
- Reduce the heat to medium and add the coconut milk slowly, and continue to stir while cooking until a thin film of oil appears on the surface.**
- Add the chicken and other ingredients except the eggplant. Bring to a boil and cook until the chicken begins to change color.**
- Adjust the flavors to suit yourself. When it is at a boil again add the eggplant and continue to stir until the chicken is cooked through.**
- Serve with sticky rice or jasmine rice**