



Thai Green Chicken Curry

Ingredients

1 tablespoon oil
1 ½ tablespoons of Thai green curry paste
400ml coconut milk
2 tablespoons fish sauce
1 ½ tablespoons white sugar
500g chicken thighs
150g snow peas
1 bunch asparagus
1 large red chilli, thinly sliced

Steamed jasmine rice to serve

Directions

Heat a heavy based wok on medium heat.

Add the oil and curry paste and cook until fragrant.

Add the coconut milk and stir.

Season with fish sauce and sugar, then add the chicken and simmer for 5 minutes.

Add the snow peas and asparagus and simmer for another few minutes, or until the chicken is cooked through.

Add the thinly sliced chilli to the curry and then serve.

Serve Thai green chicken curry with jasmine rice.