

# Thai Green Curry with Chicken

**Category:** Asian - General    **Servings:** 2

**Rating:** 10

**Source:** Marriott Resort & Spa, Phuket, Thailand

## Description:

Stef and I went to cooking class while staying at the Marriott in Phuket and learned to cook this recipe. The crispy eggplant look like large peas, while the small eggplant are about the size and shape of a plum. Both add a lot to the dish.

## Ingredients:

coconut milk	2 cups
iGreen curry paste	2 tablespoons
iChicken breast	3/4 lb, cut into bite size chunks
'Crispy egg plant	1 cup
iSmall egg plant	1/3 cup
iChicken stock	1/4 cup
iRed chili	1 large, mild sliced
iKaffir lime leaves	2-3 leaves
ibasil	7-8 leaves
fish sauce	2 tablespoons
isugar	2 teaspoons
iShort grain white rice	2/3 cup

## Instructions:

Simmer the coconut milk until it has a glossy look and then add the curry paste to mix smoothly. Add the eggplant and cook briefly to give it a head start and then add the chicken. Stir in enough chicken stock to give the sauce a creamy, but not soupy texture. More can be added later if the sauce thickens too much.

As soon as the chicken has turned opaque add the kaffir leaves, basil, and red chili. Season with the fish sauce and sugar and serve over Chinese rice.