

## Chicken Asparagus Curry Recipe (Thailand)

### Ingredients:

2 tablespoons sunflower oil  
700 g chicken breast fillets, cut into 2 cm cubes  
1 large onion, finely chopped  
2 garlic cloves, crushed  
1 lemongrass stem, outer leaves removed,  
quartered lengthways  
4 tablespoons green curry paste  
300 ml coconut milk  
1 cup chicken stock  
2 tablespoons green peppercorns\*, drained  
2 kaffir lime leaves\*  
1 bunch thin asparagus, woody ends trimmed, halved  
Fish sauce, to taste  
Lime wedges  
Coriander (cilantro) leaves, steamed jasmine rice, to serve

### Method:

Heat oil in a wok over high heat. Stir-fry chicken, in batches, until golden all over. Transfer to a bowl and set aside. Return the wok to the heat. Add onion, garlic and lemongrass, and stir-fry for 1 minute. Add the curry paste and cook, stirring, for a further minute. Return the chicken to the wok and add the coconut milk, stock, peppercorns and kaffir lime leaves, then bring to the boil. Reduce the heat to medium and simmer for 2 minutes. Add the asparagus and cook for a further 2 minutes or until bright green. Season to taste with fish sauce.

Serve curry, garnished with coriander, lime wedges with jasmine rice.

\***Green peppercorns** can be obtained from supermarkets

**Kaffir lime leaves** are from Asian shops and greengrocers