

Red Curry Chicken Recipe

(Thai Recipes - Gang Gai Recipe)

Ingredients: Serves 4

400g or 14oz can coconut milk

1 tablespoon red curry paste (pls. refer More Thailand Recipes below)

¼ cup fish sauce

2 tablespoons sugar

1 lb or 450g chicken breast, cut into inch pieces

5-8 kaffir lime leaves

¼ cup fresh basil leaves

Method:

Combine 7 oz (200g) coconut milk with curry paste. Add chicken, fish sauce and sugar. Bring to a gentle boil and cook until chicken is done. Add remaining coconut milk and lime leaves. Heat through. Garnish with basil just before serving. Serve hot with steamed white jasmine rice.

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