

Thai Red Curry Recipe

(*Gaeng Phed Gai*)

THAIfood

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Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

Ingredients:

500g skinless, boneless chicken (in bite sized pieces)

3 tablespoons red curry paste

2 tablespoon palm sugar

5-6 Kaffir lime leaves, shredded

227g (1 can) sliced bamboo shoots

400ml (1 can) coconut milk

2 tablespoon of Thai fish sauce

2 Thai red chillies

Thai sweet basil leaves (optional)



Cooking Time: 30 minutes to 1 hour.

Method:

1. Cut the chicken up into smallish bite size pieces (*Tip: try and use breast or leg meat*). Thinly slice the bamboo shoots (if not already sliced).
2. Pour 1 cup of coconut milk into a wok. Bring to a boil over medium high heat, stirring constantly. Add the curry paste and stir until red oil comes to the surface. Add the chicken and sauté until it turns white and is cooked through.
3. Add the remaining coconut milk, follow with the bamboo shoots and lime leaves. Season with fish sauce, sugar, and salt and bring back to a boil.
4. Garnish with Thai sweet basil and chopped Thai red chilli. Serve with lots of fragrant Thai jasmine rice.