

Thai Green Curry Chicken

Ingredients:

- 1 small chicken, OR 1/2 large chicken, chopped into pieces
- 1 red + 1 green bell pepper, de-seeded and chopped into bite-size pieces
- 2-3 whole kaffir lime leaves (available in the freezer section of most Asian/Chinese stores)
- 2 stalks lemongrass, cut into 3-4 inch lengths (remove dry outer leaves and cut off bulb)
- 1 loose cup fresh basil
- Optional: handful of fresh coriander plus a little dry shredded coconut for serving.

GREEN CURRY SAUCE:

- 1 can coconut milk
- 1-3 green chilies, minced (depending on desired spiciness - For Mild Curry: omit or add just 1 chili)
- 1 small cooking onion, chopped
- 3 cloves garlic
- 1 thumb-size piece galangal OR ginger, sliced
- 1/2 Tbsp. ground coriander
- 3 Tbsp. fish sauce (available in tall bottles at Asian/Chinese food stores)
- 1 tsp. dark soy sauce (or substitute 1 Tbsp. regular soy sauce)
- 1 loose cup fresh coriander, chopped (including stems)
- 1 tsp. sugar (or more to taste)
- Squeeze of fresh lime juice (about 1 Tbsp.)

Preparation:

1. Preheat oven to 375 degrees.
2. Place chicken pieces in a large, covered casserole dish.
3. If you have a food processor, simply toss curry sauce ingredients in and blitz until you have a smooth sauce (you can also try using a blender).
4. Pour the sauce over the chicken. Add the lemongrass lengths plus the lime leaves. Stir well.
5. Cover and place in the oven. Bake for 45 minutes at 375 degrees.
6. After 45 minutes, remove from the oven. Add the bell peppers. Stir well and return to the oven for another 15 minutes.

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7. Remove from oven. Stir the curry, then taste-test the sauce. **Note that curries require seasoning to reach their optimal taste.** If the sauce isn't salty enough (this is usually the case), add more fish sauce (1/2 Tbsp. at a time until desired taste is reached). If your curry happens to turn out too salty, add another few squeezes of fresh lime juice. If too spicy, add more coconut milk. If not spicy enough, add more fresh chilies or chili sauce. If too sour, add a bit more sugar.
8. Serve directly out of the casserole dish, or place on a serving platter or in a serving bowl. Sprinkle generous amounts of fresh basil over the curry (you can gently fold them in at the last minute). Also add a fresh sprinkling of coriander plus a little dry shredded coconut, if desired.