

Зелёный карри с цыплёнком

Green Curry Chicken

- Число порций: 4
 - Время подготовки: 30 минут
 - Время готовки: 20 минут
 - 250 ml (1 cup) thick coconut milk
 - 3 tablespoons [Green Curry Paste](#)
 - 500 g (1 lb) fresh chicken breast, cut into bite-sized pieces
 - 750 ml (3 cups) thin coconut milk
 - 8 kaffir lime leaves, sliced
 - 125 g (1 1/2 cups) eggplant, cut into cubes
 - 4 red chillies, sliced
 - 3 tablespoons fish sauce
 - 1 1/2 tablespoons shaved palm sugar or dark brown sugar
 - 20 Thai basil leaves
1. Heat the thick coconut milk in a pot for about 2 minutes over medium heat. Stir continuously and do not allow to boil. Add the Green Curry Paste and continue stirring until the mixture is thick and fragrant. Add the chicken and one third of the thin coconut milk. Bring to a boil and gradually stir in the remaining thin coconut milk.
 2. Add the kaffir lime leaves, eggplant and chillies (leave some chillies for garnishing). Simmer for about 10 minutes until the curry is thickened. Add the fish sauce, palm sugar and basil leaves. Stir to blend thoroughly before removing from heat.
 3. Garnish with the reserved chillies and serve with steamed rice.

Источники

- The Boathouse Thai Cookbook

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