



Chicken Green Cashew Curry

Thailand | 2 persons
10 mins Preparation | 30 mins Cooking | 40 mins Total Time

Green curry is known as gaeng keow wan, which directly translates to curry green sweet, so this is typical known throughout Thailand as a sweeter tasting curry, rather than a spicy curry. The greenness comes from green chilies. This curry can be eaten with rice or Thai-style fried Roti or Thai rice noodles.



Preparations

For cashew nut milk (If you use coconut milk as substitute, this step can be skipped.)

1. Add cashew nuts, coriander and water into the blender. Blended until all mixed together.

Tzatziki sauce

1. Heat oil in a pan over medium-low heat and add green curry paste, stirring occasionally until you smell aroma of the paste.
2. Add defrosted chicken, then add eggplant. Continue stirring until all mixed well.
3. Add cashew nut mixture into pan, keep stirring until all mixed and cooked. Reduce to low heat.
4. Simmer and then add fish sauce and palm sugar, as to taste.
5. Add sliced spur chilis, Thai sweet basils and lime leaves into pan.

Ingredients

* 250g Country Cuisine's Chicken Breast Slices Natural or your choice, defroste

For cashew nut milk (can sub with coconut milk)

- * 100g Cashew nuts
- * 2 cups Fresh water
- * 1/4 cup coriander leaves

For green curry

- * 4 tbsp vegetable oil
- * 100g Green curry paste
- * 120g Thai eggplant (or zucchini), chopped
- * 1 tbsp Fish sauce, or to taste
- * 2 tsp Palm sugar
- * 1-2 red Spur chilies, sliced
- * 6-10 stems Thai sweet basil
- * 6 Kaffir lime leaves, chopped roughly

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