



#MakeItGAP

RECIPES

THAI CHICKEN CURRY WITH COCONUT MILK

YIELD: 4 Servings

INGREDIENTS:

1 1/2 pounds boneless skinless chicken breasts, thinly sliced into 1/2-inch pieces
3 red bell peppers, *chopped*
1 white or yellow onion, *chopped*
2 Tbsp. oil
2 tsp. yellow curry powder
2 Tbsp. red curry paste
1/2-1 tsp. crushed red pepper flakes, *plus more to taste*
26 oz. unsweetened coconut milk
1 tsp. salt, *plus more to taste*
1/4 cup cold water
2 Tbsp. corn starch
Steamed white rice or cooked rice noodles, *optional, for serving*
Fresh cilantro, *optional, for garnish*

PREPARATION:

In a large skillet over medium heat, combine chicken, peppers, and onions. Drizzle with oil, give it a good stir to coat, and cook for 6-8 minutes, stirring occasionally until chicken is just cooked through.

Sprinkle yellow curry powder over everything and stir 1 minute.

Add coconut milk, red curry paste, crushed red pepper flakes and salt. Bring to a low boil.

Whisk corn starch into water until dissolved. Add to the pan and stir 1-2 minutes until thickened. Taste, add more salt if needed. Serve immediately over steamed white rice or rice noodles. Garnish with fresh cilantro if desired.

Recipe adapted from lecremedelacrumb.com