

THAI GREEN CHICKEN CURRY

Serves 4 for main course. This is Cynthia's second favorite of all Thai dishes (better is green curry shrimp - Cynthia's favorite). We prefer more vegetables, and less meat. Most restaurants have about twice as much meat in their entrees. The spice level here is medium, say about 7 on a scale of 1 to 10. Use less Green Curry Paste, and less fresh serrano chilies to lower the spice level.

1. BONE CHICKEN: Skin and bone the chicken breast. Slice the meat into 1 inch cubes. Cover and reserve. Also prepare the rest of the ingredients in advance, especially the Serrano peppers and the cilantro leaves. Start some rice cooking so that it will be ready to serve with this dish.	<i>2 chicken breast halves</i>
2. COCONUT MILK: Shake the can of coconut milk quite well before opening. Heat coconut milk on low for 5 minutes.	<i>1 can regular Taste of Thai coconut milk (14 oz.)</i>
3. GREEN CURRY: Add the Green Curry Paste and the chicken breast meat. Poach on low heat for about 5 minutes. NOTE - Freeze the remainder of the canned paste.	<i>1 tablespoon plus 2 teaspoons of Green Curry Paste (Maesri canned) Reserved chicken breast meat</i>
4. SAUTE BEANS: Sauté the green beans on medium high heat to add more flavor. Reserve for step 9.	<i>20 green beans, stir fried and blistered</i>
5. VEGETABLES: While the green beans are cooking, slice the red pepper and onion. Add the red pepper and bamboo shoots to the dish.	<i>1/2 can of bamboo shoots 1/2 onion, sliced 1/2 bell pepper, sliced (prefer red pepper)</i>
6. CHILIES (optional): Cut the Serrano chilies in half lengthwise, and remove the seeds. Be sure to use rubber gloves! Then halve the chilies again.	<i>2 green Serrano chilies (optional - NOT for Cynthia)</i>
7. SEASONINGS: Wash and dry the coriander leaves. Add these ingredients to the green curry, and let simmer over medium heat for 10 minutes.	<i>1/2 cup fresh coriander leaves (cilantro) - but much better flavor with Thai basil - can use BOTH 1/2 teaspoon ground ginger 1/4 teaspoon ground coriander 1/4 teaspoon ground cumin 1 tablespoon fish sauce 1 tablespoon sugar</i>
8. BRING TO BOIL: Return the chicken to the dish. Turn heat to high. Cook for 5 minutes.	<i>Poached chicken breast meat</i>
9. ADD BEANS: Add the sautéed green beans to the dish. Cook for 1 minute to warm through.	<i>Reserved sautéed green beans</i>
10. SERVING: Put a mound of rice on one half of a warm serving plate. Ladle green curry next to the rice, with lots of sauce.	<i>Cooked rice</i>

NOTES:

- 01-2019 simplified recipe to match Green curry Shrimp
- 02-2017 added dry spices to Step 6, based on Kenji's recipe for green curry chicken
- If using homemade curry paste, use 7 tablespoons Green Curry Paste.

Long name: Thai green chicken curry

Source: A World of Curries, by Dave DeWitt and Arthur Pais
Modified to reflect dishes served at Annie's Thai Castle and Hunan Gourmet

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