

## 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. <b>BONE CHICKEN:</b> 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.  <b>Start some rice cooking so that it will be ready to serve with this dish.</b>	<i>2 chicken breast halves</i>
2. <b>COCONUT MILK:</b> 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. <b>GREEN CURRY:</b> Add the Green Curry Paste and the chicken breast meat. Poach on low heat for about 5 minutes.	<i>2 tablespoons Green Curry Paste (Thai Kitchen) Reserved chicken breast meat</i>
4. <b>COOK TOMATOES:</b> Remove chicken and set aside, covered. Add tomatoes. Simmer for about 5 minutes.	<i>1 pound large tomatoes, quartered twice</i>
5. <b>VEGETABLES:</b> Halve the Thai eggplants. They will have lots of seeds, which is expected. Prepare green beans by removing each end, and de-stringing (if necessary).  Optional: add <u>any</u> assorted vegetables you may have on hand. If Thai eggplant is not available, you can substitute 1/2 pound Japanese eggplant, sliced.	<i>1/2 pound Thai eggplant, halved (or regular eggplant, peeled and cut into 1 inch cubes) 1/4 pound green beans  optional: 1/2 onion, sliced 1/2 bell pepper, sliced (prefer red pepper)</i>
6. <b>SEASONINGS:</b> Cut the Serrano chilies in half lengthwise, and remove the seeds. Be sure to use rubber gloves! Then half the chilies again. 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 2 tablespoons fish sauce 1 tablespoon sugar 2 green Serrano chilies (optional - NOT for Cynthia)</i>
7. <b>BRING TO BOIL:</b> Return the chicken to the dish. Turn heat to high. Cook for 5 minutes.	<i>Poached chicken breast meat</i>
8. <b>SERVING:</b> 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:

- 02-2017 added dry spices to Step 6, based on Kenji's recipe for green curry chicken
- 07-2010 use one can of regular coconut milk (eliminate funky "off" flavor imparted by the "lite" coconut milk)
- If using shrimp, do not cook them in Step 3. Add them at Step 7 instead, since they will cook fully in 5 minutes.
- If using homemade curry paste, use 7 tablespoons Green Curry Paste.

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Long name: Thai green chicken curry

Source: A World of Curries, by Dave DeWitt and Arthur Pais

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Key Words: Thai green chicken curry

Served: Numerous dinners during spring of 1995

## THAI GREEN CHICKEN CURRY

Serves 2 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.

### HALF RECIPE

1. <b>BONE CHICKEN:</b> 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.  <b>Start some rice cooking so that it will be ready to serve with this dish.</b>	<i>1 chicken breast half</i>
2. <b>COCONUT MILK:</b> Shake the cans of coconut milk quite well before opening. Heat coconut milk on low for 5 minutes.	<i>1/2 can regular Taste of Thai coconut milk (14 oz.)</i>
3. <b>GREEN CURRY:</b> Add the Green Curry Paste and the chicken breast meat. Poach on low heat for about 5 minutes.	<i>1 tablespoon Green Curry Paste (Thai Kitchen) Reserved chicken breast meat</i>
4. <b>COOK TOMATOES:</b> Remove chicken and set aside, covered. Add tomatoes. Simmer for about 5 minutes.	<i>1/2 pound large tomatoes, quartered twice</i>
5. <b>VEGETABLES:</b> Halve the Thai eggplants. They will have lots of seeds, which is expected. Prepare green beans by removing each end, and de-stringing (if necessary).  Optional: add <u>any</u> assorted vegetables you may have on hand. If Thai eggplant is not available, you can substitute 1/2 pound Japanese eggplant, sliced.	<i>1/4 pound Thai eggplant, halved (or regular eggplant, peeled and cut into 1 inch cubes) 1/4 pound green beans  optional: 1/4 onion, sliced 1/4 bell pepper, sliced (prefer red pepper)</i>
6. <b>SEASONINGS:</b> Cut the Serrano chilies in half lengthwise, and remove the seeds. Be sure to use rubber gloves! Then half the chilies again. Wash and dry the coriander leaves. Add these ingredients to the green curry, and let simmer over medium heat for 10 minutes.	<i>1/4 cup fresh coriander leaves (cilantro) - but much better flavor with Thai basil 1 tablespoons fish sauce 1/2 tablespoon sugar 1 green Serrano chili (optional - NOT for Cynthia)</i>
7. <b>BRING TO BOIL:</b> Return the chicken to the dish. Turn heat to high. Cook for 5 minutes.	<i>Poached chicken breast meat</i>
8. <b>SERVING:</b> 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>