



Mayella's
Thai Green
Chicken
Curry

Make Mayella's Thai Green Chicken Curry

You will need

225g new potatoes

100g green beans

1 tbsp vegetable/sunflower oil

1 clove of garlic

1 tbsp Thai green curry paste

400ml can of coconut milk

1 tsp caster sugar

450g boneless skinless chicken
(breasts or thighs)

Lime zest

150g rice

Method

1. Cut the new potatoes into chunks and then pop them in a pan of boiling water for 5 minutes.
2. Trim and half the green beans. Then add to the pan with the potatoes. Cook for 3 minutes. Both should be tender and not too soft. Drain and set aside.
3. Heat the oil in large frying pan until very hot. Add the garlic and cook until golden. This should take a few seconds only.
4. Spoon the Thai Green Curry paste into the frying pan for a few seconds to release the spices and flavours.
5. Slowly pour in the can of coconut milk and let it bubble. Then add the caster sugar along with the chicken cut it bite-sized pieces. Turn the heat down and simmer to cook for 8 minutes until the chicken is cooked. Place a lid on the pan.
7. Tip in the cooked potatoes and beans. Once everything is cooked and warmed through, stir through the lime zest and serve with rice.