

On the menu

I have been searching for a red curry recipe for years to match the one I grew up eating at family dinners in our favorite Thai restaurant. After making several variations of this recipe, my family has ruled this version, though simplistic, to be the closest I have come yet. Enjoy!

- Claire Weber

Thai Chicken Red Curry

4 servings

4-5 Tbsp. prepared red curry paste
2 cans coconut milk
3 tsp. brown sugar
½ lb. chicken breast, bite size chunks
3 c. vegetables, cut bite-size
fish sauce or soy sauce to taste
cooked rice
basil (for garnish)

Combine the curry paste, coconut milk, and sugar in a large nonstick skillet or wok over medium heat. Bring the sauce to a simmer, stirring occasionally to keep the sauce from burning. Add the chicken and simmer until chicken is cooked through. Add vegetables, simmer until vegetables are al dente. Stir in fish sauce. Garnish with basil and serve with rice.

Suggested Vegetables:

bamboo shoots, bell pepper, zucchini, carrots, sugar snap peas, bok choy, broccoli, pineapple chunks

Shopping Tip:

Typically, even the more obscure ingredients are available in a large grocery store with an Asian food section. If not, try an Asian grocery.

Cooking Tip:

Prepare all of the ingredients before you start cooking. There is nothing worse than accidentally burning the sauce because you didn't cut the chicken before!