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?? Thai Green Curry with Chicken

Marcel · 25/04/2025



Prep Time

15

Dificult

Easy

Servings

4

Description

This Thai green curry with chicken is creamy, aromatic, and full of authentic flavor. Tender chicken pieces are simmered in rich coconut milk with green curry paste and a medley of fresh vegetables. Finished with lime juice and Thai basil, this dish brings the perfect balance of spice, sweetness, and comfort. Best served with jasmine rice for a satisfying meal.

Ingredients

- 2 tbsp green curry paste (store-bought or homemade)
- 1 can (400ml) coconut milk
- 300g (10 oz) chicken breast or thigh, sliced into bite-sized pieces
- 1 tbsp vegetable oil
- 1 small zucchini, sliced
- 1 cup broccoli florets
- 1/2 red bell pepper, sliced
- 1 small carrot, thinly sliced
- 1 tbsp fish sauce (or soy sauce for milder taste)
- 1 tsp brown sugar
- Juice of 1 lime
- Fresh Thai basil or cilantro for garnish
- Cooked jasmine rice, to serve
- Optional: red chili slices for extra heat ??

Instructions

1. Heat the oil in a large pan or wok over medium heat. Add the green curry paste and stir-fry for about 1 minute until fragrant.
2. Pour in the coconut milk, stir to blend with the curry paste, and bring to a gentle simmer.
3. Add the chicken pieces and simmer for 7–10 minutes until fully cooked.
4. Add the zucchini, broccoli, bell pepper, and carrot. Simmer for another 8–10 minutes until the vegetables are just tender.
5. Stir in the fish sauce, lime juice, and brown sugar. Taste and adjust the seasoning if needed.
6. Serve the curry hot over jasmine rice. Garnish with fresh Thai basil and optional chili slices.