

Chicken and Bamboo Shot in Red Curry



Ingredients

- 400 g Boneless chicken breast
- 300 g Bamboo shoot, slices thinly
- 3 tbsp Red curry paste
- 2 cups Coconut milk
- 2 Red spur chilies, sliced diagonally
- ½ cup Sweet basil leaf
- 5 Kaffir lime leaves, torn
- 1 tbsp Fish sauce
- ¼ tsp Salt
- 1½ tsp Palm sugar
- Sweet basil leaves for garnish



Bamboo shoot



*Red curry
paste*



Red spur chili

Method

Wash the chicken, slice diagonally into ½ cm thick, 2 cm wide and 2 cm long pieces.

Thinly slice the bamboo shoots.

Pour 1 cup of the coconut milk into a wok. Bring to the boil over medium heat, stir constantly. Add the curry paste, stir red oil surfaces. Add the chicken and sauté until it turns white and done.

Add the remaining coconut milk, follow with the bamboo shoots. Season with fish sauce, sugar and salt and bring it back to the boil.

Sprinkle kaffir lime leaves, chilis and sweet basil leaves, then turn off the heat. arrange on a serving dish and garnish with sweet basil leaves before serving.



Sweet basil



Kaffir lime leaves

Saitip Thai Market

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