

# Panang Chicken Curry



## Panang Curry Sauce

- 4 tbsp. Panang curry paste
- 5 dl Coconut milk
- 2½ dl Water
- 2 tbsp. Fish sauce
- 2 tbsp. Sugar
- 2 tbsp. Oil for frying

Heat the oil at medium temperature.

Add the panang curry paste and fry until it bubbles up.

Add 1 cup of the coconut milk and stir well.

Add the remaining coconut milk together with water and let it simmer for approx. 3 min.

Season with fish sauce and sugar



*Panang Curry Paste*

## Ingredients

- 300 g Chicken breast
- ½ dl Coconut milk
- 2 dl Water
- 50 g Sweet basil leaves
- 4-5 Kaffir lime leaves, torn
- 1 Red spur chili, cut into slices

Cut the chicken into smaller pieces. Cook the chicken in coconut milk and water until finish.

Remove the chicken pieces and put them into the curry sauce along with kaffir lime leaves.

Served with chili slices strips and sweet basil leaves.



*Kaffir Lime Leaves*



*Red Spur Chili*



*Sweet Basil*

# Saitip Thai Market

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Amagerbrogade 76  
2300 Copenhagen S

+45 42 74 27 03

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