

Experimental/Green Curry Chicken

- A: 3 small fresh green chillies, chopped
2c garlic, chopped
3 spring onions, chopped
1/4C chopped fresh lemon grass
1/4C chopped fresh coriander leaves
2T oil
2T water
1/2t ground cumin
1/4t ground turmeric
- B: 2 chicken breasts
2C fresh green beans
- C: 1C coconut cream

1. Process (A) until smooth and cook in wok 2-3 minutes.
2. Cut (B) into strips and add to pan; cook 5 minutes until chicken is just cooked.
3. Add (C) and simmer 5 minutes to thicken. Serve with rice.

From our kitchen to yours