Meat/Thai Chicken Curry

- A: 1/2C coconut milk 1T red curry paste B: 12oz chicken, cubed
- C: 8oz eggplant, diced D: 3C water
- - 2T fish sauce or salt to taste 1/2C coconut milk
- 1/2C cocolut milk
 E: 5 sprigs basil
 Place (A) in large pot over medium heat. Add (B), and when chicken starts to cook, add (C).
 Add (D) and cook until eggplant is tender.
 Add (E) and serve with rice.
- Servings: 4





From the kitchen of David and Jennifer Deaven