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## Gaeng Keo Wan Gai

*Green Chicken Curry*

From the Manassas Gourmet Club - 4 to 6 servings

Quantity	Ingredients	Preparation Notes
4	Chicken Breast Halves	• Cut chicken breasts into 1/2" wide strips of bite sized pieces and set aside
3 14oz Cans	Coconut Milk	• Spoon into a dutch oven, 1/2 of the thickest milk from the top of a can of coconut milk that has not been shaken
1/3 C	Green Curry Paste	• Measure 3 1/2 Cups of remaining coconut milk and freeze for another use
3/4 C	tiny Thai Eggplant (makhua puong) or 1/2 C Frozen Peas	• Heat thick coconut milk over medium heat
2 Tbsp	Fish Sauce	• Add curry paste, cook, stirring constantly until oil separates from the mixture.
1 tsp	Salt	• Stir in remaining coconut milk and bring to a boil
1 tsp	Sugar	• Add chicken, eggplant, fish sauce, salt and sugar
1 C	Lightly packed basil leaves	• Bring to a boil
6	Kaffir Lime Leaves, finely shredded	• Reduce heat, cover and simmer for 30 minutes. If using green peas, add peas during last five minutes of cooking time.
1	Jalapeno Chili, cut into strips lengthwise	• Add basil leaves and lime leaves, cook 1 minute
1 sm	Fresh Red Chili, cut into strips length-wise	• Stir in chilies
		• Spoon into serving bowl and serve over rice.