

THAI BASIL GREEN CURRY

Yields – 1 gallon



Kansas City

This vibrant green curry rivals that found in any restaurant. And it comes together right in your own kitchen. Discover what makes green the most popular curry in Thai cuisine.

INGREDIENTS

- 1 cup zucchini, diced ½ cup onion, peeled and diced
- 1 cup red bell pepper, sliced
- 1 cup green bell pepper, sliced
- 2 cups bok choy, chopped
- 1 cup bean sprouts
- 5 garlic cloves, peeled and minced
- 2 tablespoons ginger, peeled and diced
- 4 tablespoons basil, chopped
- 2 tablespoons canned coconut milk
- 2 teaspoons mild green curry paste
- 1-gallon vegetable stock or water
- 2 tablespoons olive oil
- 3 cups chicken breast, thinly sliced
- 4 cups brown rice, cooked
- Salt and pepper, to taste

GARNISH

- Fresh basil, chopped
- Red bell peppers, sliced

METHOD OF PREPARATION

1. In a large pot on medium high heat, begin by searing chicken in oil seasoned with salt and pepper until browned. Remove and reserve on the side.
2. Add more oil and sauté all vegetables in pot for 3 minutes.
3. Add chicken back to pot and stir.
4. Add stock, coconut milk, green curry paste, and basil.
5. Bring to boil, then reduce to simmer with lid on.
6. Once chicken is cooked, taste and adjust seasoning if needed.
7. Allow to simmer for 1 – 1 ½ hour.
8. Taste and make any adjustments.
9. To serve, place cooked brown rice in bowls then ladle curry next to it.
10. Garnish as desired.

Enjoy!



CHEF NOTES

It's easy to create a vegetarian version of this green curry. Just substitute chickpeas or tofu (or both) for the chicken. Fan of spice? Add fresh jalapenos or green Thai chilies when you add the vegetables. But be careful – this will make the dish HOT. After all, green curry already has some spice to it.

Bon Appétit!

— Chef Kyle Williams

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