

Green Curry Chicken

Ingredients

1 1/2 lb Chicken Breasts (thinly sliced)	
2 1/4 t Baking Soda	1 T Cornstarch
1 T Water	2 t Oyster Sauce
1 T Vegetable Oil	2 T Coconut Oil
1 Onion (sliced)	2 oz Green Curry Paste
1 c Green Beans (cut into thirds)	1 c Bamboo Shoots
1/2 c Red Bell Pepper (sliced)	1 c Mushrooms (sliced)
1 c Thai Eggplant (cut into quarters)	
1/2 c Zucchini (cut into half moons)	
13 1/2 oz Coconut Milk	1 1/4 c Chicken Broth
1 T Sugar	1 T Fish Sauce
1/2 c Thai Basil Leaves	5 Kaffir Lime Leaves (bruised)

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Instructions

1. In a bowl add the sliced chicken breasts and baking soda. Mix well and let it sit for 20 minutes. Rinse chicken pieces under cold water and pat dry with paper towels.
2. Add the chicken pieces to a medium bowl, along with the cornstarch, water, oyster sauce, and 1 tablespoon of vegetable oil. Mix well and set aside for 20 minutes.
3. Heat a large skillet over medium high heat. When hot, add the coconut oil. Sear the chicken pieces in the skillet until browned. Remove from the pan and set aside.
4. Add the sliced onions and cook until translucent. Add the curry paste and cook for 5 minutes. Add the green beans, bamboo shoots, red bell pepper, mushrooms, eggplant, and zucchini and cook for another 2 minutes.
5. Add the coconut milk, chicken broth, kaffir lime leaves, and the seared chicken pieces. Bring to a simmer and lower the heat. Cover and simmer for 8 minutes.
6. After the curry has finished simmering, stir in the sugar, fish sauce, and basil. Serve immediately with steamed rice.