

# Panang Curry

## Ingredients

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|                                |                                     |
|--------------------------------|-------------------------------------|
| 1 T Vegetable Oil              | 2 T Panang Curry Paste              |
| 1 T Peanut Butter<br>pieces)   | 2 lb Chicken Thighs (cut into small |
| 1 Green Pepper (thinly sliced) | 1 Onion (sliced)                    |
| 2 t Ginger (grated)            | 1 Red Pepper (thinly sliced)        |
| 28 oz Coconut Milk             | 4 clv Garlic (minced)               |
| 1/4 c Brown Sugar              | 2 t Cornstarch                      |
| 1 T Lime Juice                 | 1 T Fish Sauce                      |
| 0 ds Salt                      | 1 c Thai Basil                      |
|                                | 0 ds Ground Black Pepper            |

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## Instructions

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- 1.Heat oil over medium-high heat in large non-stick skillet. Saute onions for 2 minutes, then add bell peppers, garlic and ginger and saute for 2 minutes more.
- 2.Add curry paste and peanut butter and saute for 1 minute. Add 1 ½ cans of coconut milk. Whisk cornstarch into remaining 1/2 can coconut milk then add to the pan. Stir well.
- 3.Add chicken, stirring to coat. Simmer for 10-15 minutes or just until chicken is no longer pink and sauce begins to thicken.
- 4.Stir in sugar, fish sauce, lime juice, and basil. Simmer for 5 minutes. Season with salt and pepper, to taste.
- 5.Serve immediately over hot cooked rice.