Panang Curry

Ingredients

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

Panang Curry

Instructions

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 Â½ 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.