Thai green chicken curry

Chicken, Thai basil and aubergines in a fragrant coconut curry. Serve with jasmine rice.

Serves 4 · 35 minutes · Medium–hot

Ingredients

Contains fish (anchovy in the fish sauce) and crustaceans (shrimp in the curry paste).

- 500 g boneless chicken thighs, sliced
- 2–3 tbsp green curry paste
- 400 ml coconut milk
- 150 ml water
- 200 g Thai aubergines, quartered

  Or use one small regular aubergine, cubed.
- 100 g bamboo shoots, drained
- 4 makrut lime leaves, torn (optional)
- 1 tbsp fish sauce, to taste
- 1–2 tsp palm sugar or brown sugar
- A handful of Thai sweet basil leaves
- 300 g dry jasmine rice, to serve

Method

1. Start the rice

Rinse the jasmine rice and cook according to the packet. Prepare the chicken and vegetables while the rice cooks.

2. Fry the curry paste

Warm 100 ml of the coconut milk in a saucepan. Stir in the curry paste and cook gently for 2–3 minutes until fragrant.

3. Add the chicken

Stir the sliced chicken into the paste. Pour in the remaining coconut milk and the water, then bring to a gentle simmer.

4. Simmer with the vegetables

Add the aubergines, bamboo shoots and lime leaves, if using. Simmer gently for about 12–15 minutes, stirring occasionally, until the aubergines are tender and the chicken is cooked through.

5. Season and serve

Add the fish sauce and sugar a little at a time. Taste, turn off the heat and fold in the Thai basil. Serve with the jasmine rice.

Cook’s note For a gentler curry, start with 2 tbsp of paste. Taste before adding more fish sauce.