

GREEN CURRY CHICKEN OR KENG KHIAO WAN GAI RECIPE

Serves: 4

Ingredients :

Green Curry paste: 4 tblsp
Boneless chicken: 300 gms (sliced into 2" pcs)
Low fat Coconut milk: 2 1/2 cups (substituted by: 1 & 1/2 cups of coconut cream and 1/2 cup of water)
Kaffir lime leaves: 10 – each leaf roughly torn into two (tearing these leaves gives an instantaneous aroma)
Galangal (Thai Ginger): 1" pc, lightly crushed
Sweet Basil leaves: a big handful
Baby egg plants: 1/2 cup; Stem removed and washed.
Small round green egg plants: 5 (can be substituted with any other egg plant): Cut into quarters
Oil: 1 tbsp
Palm sugar: 2 tsp
Fish sauce: 1 tbsp or more depending on your preference

To Garnish:

1 big red Thai chilli (remove seeds and cut into thin strips)
2 tsp of coconut milk

How I did it:

- Heat oil in a deep bottomed dish. Add the green curry paste and fry for 3 mins on medium-low heat.
- Next, add 1/2 cup of coconut milk. Continue to cook until the coconut milk is almost assimilated into the green curry paste (5 mins).
- Add the chicken and fry for 2 mins until the chicken is nicely coated with the curry paste and begins to turn white. Now add the remaining 2 cups of coconut milk. Let it boil on medium heat for about 5 mins.
- Add the baby eggplants and the round green eggplants followed by palm sugar, torn lime leaves, galangal and 1 tbsp of fish sauce. Fish sauce is salty so make sure you taste the curry before adding more.

Note: the shrimp paste already has salt. If you have added shrimp paste in your green curry paste, do not add too much fish sauce at first.

- Let it cook for another 5 mins on medium heat. Stir in between. Do not overcook the eggplants as they become too mushy when overcooked.
- When almost done, check the seasoning. Adjust palm sugar and fish sauce as per your liking.
- Once done, turn off the heat. Add a handful of sweet basil leaves. Give it a good stir.
- Garnish with a swirl of coconut milk and red chilli strips.
- Serve hot with steamed rice.