

Thai Red Curry

Ingredients

- $\frac{1}{2}$ a cup rice
- Oil
- 1 tbsp. Thai Red Curry Paste
- $\frac{1}{2}$ an onion
- $\frac{1}{2}$ chicken stock cube
- 100ml boiling water
- A piece of ginger
- $\frac{1}{2}$ a tsp brown Sugar
- A piece of Lemongrass Stalk
- 1 Chicken thigh
- $\frac{1}{2}$ a cup of Coconut Milk
- 1 tsp of Fish Sauce
- handful of Coriander
- $\frac{1}{2}$ lime juice
- Handful of mangetout and corn

Method

1. Cook the rice and sieve when ready
2. Juice half a lime
3. Cut up the onions, ginger, lemongrass, chilli, coriander finely
4. Cut the mangetout and corn into small pieces.
5. Prepare the stock with 100ml boiling hot water
6. Cut the chicken into bite size.
7. Fry the chicken. When it starts browning put to the side.
8. Turn down the heat and add the red curry paste, sugar, lemon grass and cook for a few minutes.
9. Add the onions and ginger cook for a few minutes
10. Add the coconut milk, mangetout, corn, chicken stock and fish sauce and bring to a simmer.
11. Stir in the coriander and lime juice.
12. Serve with rice.