

THAI CURRY

1 large can coconut milk
2 tbsp curry paste
1-2 tbsp fish sauce
some lemongrass
basil leaves
2 bell peppers
1 lb chicken

Sauté the curry paste in oil on medium/medium low heat until it is well mixed; not too long. Slowly add the coconut milk, stirring to break up lumps. Turn low to avoid the coconut milk burning. Add the fish sauce, very finely chopped lemongrass, and diced chicken. Cook until the chicken is fully cooked. Add the basil leaves near the end of cooking.

For a variation, use onions and potatoes for the vegetables. This is good with yellow or Massaman curry, while the recipe above is good with red or green curry.