
Chicken & 'Ulu Red Curry

Total time: 20 min Yield: 2 servings

Ingredients

3 Tbsp coconut cream (divided)
1 Tbsp red curry paste
1 oz green bell pepper (cut into diamonds)
2 oz cooked 'ulu (cut into wedges)
1 pieces kafir lime leaf (torn)
4 oz boneless & skinless chicken thighs (cut into strips)
1 1/2 cup coconut milk
1 Tbsp fish sauce
2 Tbsp palm sugar
7 pieces thai basil (1 oz)

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

Instructions

Place 10" saute pan on medium heat and add in 2 tbsp. coconut cream, when the cream starts "crackling out", add in the curry paste and stir well.

Add in the bell pepper, 'ulu, kafir lime leaf, and chicken, stir well to coat each item with curry paste mixture.

Deglaze with the coconut milk and bring the mixture to a quick boil then simmer until the chicken is cooked, add in the fish sauce and palm sugar and stir well to incorporate.

Turn off the heat, fold in the basil leaves, plate the curry and garnish with coconut cream.

Chefs Note: "Crackling out" refers to the coconut milk bubbling in the pan, resulting in the coconut fat separating from the liquid. This mixture of hot fat and liquid in the pan creates a crackling sound with spattering.

Recipe brought to you by:

Chef Grant Sato