

Thai chicken with homemade green curry and coconut milk, Thai white rice |

Recipe for 4 servings

Description

Thailand! the flavors, the frank tastes, you do not even suspect the culinary journey that awaits you. Get ready to take off.

The link for the homemade green curry if you wish

<https://www.ateliersetsaveurs.com/les-recettes/culinaires/detail/3622/pate-de-curry-vert-thailandais>

Note

The piece of chicken you choose doesn't change the recipe as such, but it can be different in the way it is cooked.

Ingredients

Thai Chicken

- 400 Gr Boneless chicken thigh
- 150 Gr Green pepper
- 200 Gr Eggplant
- 150 Gr Snow peas
- 200 Gr Chinese cabbage
- 400 Ml Coconut milk
- 1 Tbsp Green cari paste
- 150 Gr Onion
- 20 Gr Sugar
- 3 Sprig(s) Fresh cilantro

- Olive oil

White rice Thai

- 250 Ml White rice
- 2 Tbsp Soy sauce
- 1 Unit(s) Egg
- 150 Gr Onion
- 1 Clove(s) Garlic

- Olive oil

Preparation

- Preparation time **60 mins**

Thai Chicken

Cube the chicken (1 inch), cube the peppers and eggplant. Thinly slice the Chinese cabbage and onion.

Cooking

In a hot frying pan with oil, sauté the chicken to give it a nice color. Remove it, then fry the onions with the homemade green curry paste.

Add the peppers, Chinese cabbage and eggplant, then moisten with the coconut milk.

Simmer for about 15 minutes, add the chicken and peas and cook for another 5 minutes.

White rice Thai

Peel and wash the garlic and onions and chop them on a kitchen board.

In a saucepan, cook the rice in boiling water (the time varies according to the product, look on the package). Once cooked, drain and set aside.

In a bowl, with a fork, beat the egg.

In a wok over high heat with a good spoonful of oil, fry the beaten egg like a scrambled egg.

Add the onions, garlic and soy sauce, mix well and add the rice, continue cooking for 3 minutes.

Now you just have to serve it.

Finition

You can serve on a plate or in a dish, in both cases, add the chopped coriander at the last moment on top.

Serve the rice on the side for a platter, otherwise place it on the plate next to the chicken, or cover the Thai rice with the chicken and sauce.

Bon appétit!