

Red Chicken Curry



From the Sensenig's Recipe Book

Ingredients

6 oz chicken breast in small bite sized pieces
1/2 cup coconut milk
4 oz Thai eggplant (small round eggplants)
1 tsp lime zest
1 tbs sweet basis
2 tbs fish sauce
3 tbs of red curry past (I like it hot so I use more) Can make your own - see recipe or buy commercial.

Preparation

Fry chicken in a little oil till brown and remove from pan. Fry curry paste till fragrant. Reduce heat and add coconut milk slowly and continue to stir until thin film of oil appears on the surface. Add the chicken and other ingredients. Bring to boil and cook till eggplant is done.

Notes:

I serve with rice (pineapple fried rice) and also add some sugar peas for color

Source:

Unkown