

Chicken Curry



Ingredients:

2 lbs chicken thigh (cut into bite size)

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6 potatoes (peeled into cube)

1 bag frozen peas (16 oz)

1 onion (cut into cube)

1 can bamboo shoots (19 oz sliced)

1 can mushroom (13 oz) or

1 box fresh sliced (8 oz) optional

1 can coconut milk (19 oz)

3 c Thai eggplants (1 eggplant cut into 4 pieces) optional

1 bunch long beans (cut into 2") optional

6 c water

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Seasoning:

2 stick lemons grass
8 Cafer lime leaves
4 pieces of dry or fresh galanga
1 tbsp Turmeric powder 1 tbsp chicken bouillon
4 tbsp yellow curry paste
1 tbsp salt
1 tbsp oyster sauce

Instructions:

1. Sauté all the seasoning with the chicken. Cook for 10 minutes, then add water and coconut milk and let it cook until it boils.
2. Add potatoes, bamboo, onion, and peas and let it cook for 5-7 minutes until potatoes are soft.
3. Add eggplants, long beans and mushrooms and let it cook for 5 minutes.
4. Best served with rice.



