

Chicken with yellow curry sauce

Yields one portion.

Ingredients

- 1 generous tbsp. Maesri Masaman Yellow curry paste (available from local Asian grocers store)
- 120 ml Coconut milk
- Fish sauce
- 40ml water
- 1 Chicken breast
- ½ Onion
- 1 Garlic clove, crushed
- 1 dried Thai chilli, finely ground
- Baby corn
- Fresh Cilantro / Coriander
- Fresh Basil leaves

Method

Dice the chicken into small chunks. Cut the onion into slices and fry in a large wok. Add crushed garlic and ground chilli. Add chicken and stir fry until nearly done. Add baby corn.

Meanwhile, to make the spice paste, stir-fry the yellow curry paste in a small wok or frying pan for 2-3 minutes. Add the water, coconut milk, ground chilli, Fish sauce and herbs, simmer for 2-3 minutes until the mix has reduced. Add to chicken in large wok. Garnish with extra herbs as desired.

Serve with rice, noodles etc. Enjoy!