

Recipe No. 45/2016

Quick Thai Chicken Curry

Recipe from *The Basic Cook Book*

Dianne Blom, our newly appointed National Sales Manager for Thermomix South Africa tried this recipe in her TM5 and came into the office raving about how quick, easy and tasty this recipe is. We thought we would encourage you to try this and for the TM31 owners, to have a copy of the recipe.

NB: Suitable for both TM5 and TM31

Serves: 4
Active time: 20 minutes
Total time: 40 minutes

Ingredients

- 1 garlic clove
- 50-100 g onions
- 1/2-1 tsp salt
- 30 g oil
- 50-100 g Thai red curry paste
- 200 g coconut milk
- 200 g water
- 400 g waxy potatoes, peeled, cut into bite size pieces
- 100 g carrots, cut into bite size pieces
- 600 g chicken breasts, skinless, cut into cubes (3cm)
- 150 g frozen green peas
- 2-3 sprigs fresh coriander, leaves only, to garnish



Method

1. Place garlic clove, onions, salt and oil into mixing bowl and chop **3 sec/speed 5**.
2. Add Thai curry paste and sauté **3 min/120°C/speed 1**.
3. Add coconut milk, water, potatoes and carrots and cook **12 min/100°C/reverse/speed 1**.
4. Add chicken breasts and frozen peas and cook **8 min/100°C/reverse/speed 1**. Garnish with coriander leaves and serve hot.

Cooks's notes

- Serve with rice

Variation

- In step 3, add flavourings such as 15 g fish sauce, 2 tsp sugar and/or k-lime leaves.
- Just before serving, add 20 g lime juice, 5-6 fresh basil leaves (If possible Thai basil) and/or 1 fresh chilli, cut into thin slices.
- Replace the potatoes, carrots and peas with any vegetable of your choice, cut into bit-size pieces as needed. Add the longer-cooking vegetables (e.g. Aubergines, sweet potatoes, squash) in step 3 and faster cooking vegetables (e.g. Broccoli, cauliflower, green beans, snow peas, cherry tomatoes, courgettes, sweet corn) in step 4 or a few minutes before the end of the cooking time.
- Replace chicken breasts with quick-cooking boneless meat of your choice, for instance turkey breasts or pork tenderloin.

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