



# STIR CRAZY

CATERING & COOKING SCHOOL

## Chicken Curry in Sweet Peanut Chilli Sauce

The consistency of this curry dish is quite thick, unlike most other Thai curries, due to the creation of a peanut 'paste' which creates a rich, unique taste and thickens the sauce.



Preparation Time	15 minutes
Cooking Time	15 minutes
Standing	0 minutes
Serves	4 – 6 Portions

Ingredients:	
500g chicken breast fillets, skinned and sliced	5-8 courgettes (baby marrows)
400ml/1 tin coconut milk	75g roasted ground peanuts
45ml/3 Tbsp red curry paste	2 fresh red chillies, sliced
45ml/3 Tbsp Thai fish sauce	5 kaffir lime leaves or fresh 'lime leaves'
30ml palm sugar or soft brown sugar	salt and ground black pepper
2 lemon grass stalks, bruised	5-10 coriander leaves
2 eggs, boiled	45ml/3 Tbsp peanut butter

### Method:

1. Heat half of the coconut milk in a wok or large pot, stirring constantly until it starts to boil.
2. Reduce heat slightly and add the red curry paste and cook over a medium heat until fragrant. Add the fish sauce, palm sugar and lemon grass and continue to cook until the colour of the sauce deepens.
3. Add the remaining coconut milk and bring back to the boil. Add the chicken, vegetables and ground peanuts. And cook for 8-10 minutes on medium heat. Do not over cook!
4. Add the peanut butter to thicken the curry sauce.
5. Add the sliced chillies and torn lime leaves and adjust the seasoning.
6. Garnish with coriander and salted eggs (see option).

### Variations (non-vegetarian):

- \* Any firm (not hard) vegetable can be used in this recipe, including patti pans, onions, etc.
- \* 450g chicken or beef is used as the original recipe. Stock fish or aubergines cut into bites-sizes chunks can also be used in this dish.
- \* Optional: traditionally this dish is served with salted eggs (1/2 per portion).

### Cooks Tip:

- Peanut butter is an ideal quick replacement for ground peanuts or to thicken the mixture, but salt content should be observed.