

# Spike's eaking read

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## EPISODE 13 – THAI GREEN CURRY CHICKEN

### Ingredients for 8 serves:

1 kg chicken thigh meat sliced into strips  
250 g oyster mushrooms  
1 medium egg plant  
3 - 4 stems of Thai basil  
1 stem lemongrass  
8 large Kefir lime leaves  
1 small red chili  
1 tbsp (heaped) Thai green curry paste  
1 tbsp fish sauce  
2 tbsp raw Brown sugar  
4 - 5 tbsp lime juice (to taste)  
8 tbsp Canola oil for frying  
4 tbsp Canola oil for the curry  
1 L coconut milk

### Method:

Pick the leaves off the Thai Basil  
Cut the eggplant into cubes about 1 x 1 cm  
Finely chop the lemongrass and the chili  
Stack the lime leaves on top of each other - largest on the bottom through to smallest on the top  
Slice finely and discard the stems  
Heat oil in a large saucepan over medium heat  
Stir in the curry paste and sauté for a few minutes  
Add the lemongrass, the lime leaves and the chili and sauté for another couple of minutes  
Pour in the coconut milk and add the Thai basil leaves  
Whilst bringing to the boil, add the sugar and the fish sauce  
Remove from the heat after boiling for about a minute

Put some oil into a frying pan over high heat and add the eggplant  
Season with some salt and pepper  
Fry until brown and set aside  
Repeat the procedure with the oyster mushrooms and set aside

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**Bring the sauce back to the boil and add the chicken meat**

**Stir through and cook for about 6 minutes**

**Add the eggplant and the mushrooms and boil for a further couple of minutes whilst stirring**

**Add the lime juice and stir through.**

**Serve on a bed of basmati rice**