

# THAI GREEN CURRY

10 Servings | 20 min Prep Time | 60 min Total Time

## INGREDIENTS

- 1 can Thai Green Curry Paste
- 3 cans coconut milk
- 1lb Sirloin Steak or Chicken, diced
- 3 Bell Peppers, diced
- 2 cans bamboo shoots, drained
- 1 can baby corn
- 1-2 tablespoons sugar
- Salt to taste
- ½ cup Thai basil leaves, if available

## DIRECTIONS

Dice bell peppers and your choice of protein. Open cans of bamboo shoots and baby corn and drain.

Heat a tablespoon of canola oil in a stock pot on medium heat. Fry a can of curry paste in the oil. Be sure to put your stove vent on; and stand back. The paste can get in your eyes and burn.

Fry cubed chicken or sirloin beef with curry paste. Once browned, add 2 cans of coconut milk and vegetables. Let simmer for 40 minutes. Add another can of coconut milk at the end. Add sugar and salt to taste as well as basil.

Spiciness:

If you want your curry to be non-spicy, add less paste to add the whole can, but we always do. You can also add additional coconut milk, to cut down on the heat.

The longer the curry sits, the spicier it gets. The curry tastes best the next day!

## SHOPPING LIST

- Thai Green Curry Paste
- 3 cans coconut milk
- 1lb Sirloin Steak or Chicken
- 3 Bell Peppers
- 2 cans bamboo shoots
- 1 can baby corn
- Thai Basil
- Canola oil
- Salt
- Sugar