

## Thai Green Curry Chicken – (Gaeng Keow Wan Gai)

This is a delicious, very authentic recipe for Thai green curry. I hope you enjoy it. Cooking time is approximate. Your chicken may take less or more time to cook than mine, so just watch it and judge accordingly.

3 servings

48 min 20 min prep

### Ingredients:

- 3 lbs frying boneless skinless chicken, and cut into small chunks
- 4 cups coconut milk
- 2 tablespoons fish sauce
- 3 pieces Laos powder
- 3 tablespoons green curry paste
- 1/2 cup fresh sweet basil leaves
- 8 young fresh lime leaves
- 1/2 cup green peas
- 7 serrano chilies

### Directions:

1. Place your chicken, 2 cups of coconut milk, fish sauce, and laos in a wok or large frying pan, and bring to a boil, allowing them to boil until the chicken is cooked and tender.
2. Remove your chicken from the pan with a slotted spoon leaving everything else behind, and put it on a plate and set aside.
3. Allow the milk to continue boiling until it is very thick and "oily".
4. Then take your curry paste, and add it to the pan.
5. Allow this to cook for 3 minutes or so, until everything is smooth and even.
6. Next, take your chicken and return it to the pan, and pour in the rest of the coconut milk, and return entire mixture to a boil.
7. Reduce your heat and allow it to cook for approximately 10 minutes.
8. Finally, add your basil and citrus leaves, peas and serranos, increase your heat and allow it to boil for 5 minutes.
9. Serve immediately.

### Krung Gaeng Keo Wan - Thai Green Curry Paste Recipe

Gkrachai (lesser ginger or rhizome) is imported from Thailand in frozen pouches, and can be found in Southeast Asian markets. The color in this dish is achieved from the serranos, with the seeds included. Adjust the recipe according to your tastes. As written, the recipe will produce a very spicy paste. This curry paste will keep for at least a month in your fridge if stored in a nice air tight container.

1 batch

15 min 15 min prep

**Ingredients:**

- 1 Teaspoon caraway seeds
- 12 black peppercorns
- 4 whole cloves
- 1 teaspoon Laos powder
- 1 teaspoon ground nutmeg
- 1 teaspoon dried rhizome (Gkrachai)
- 2 stalks lemongrass, minced
- 2 1/2 tablespoons cilantro, chopped
- 2 1/2 tablespoons garlic, chopped
- 2 tablespoons shallots, chopped
- 1/2 teaspoon dried kaffir lime rind, soak in hot water until soft, then mince
- 8 serrano chilies, minced
- 1 teaspoon shrimp paste
- 1 teaspoon salt
- 4 tablespoons vegetable oil

**Directions:**

1. Place the whole, dried spices in a mortar and grind to a smooth powder.
2. Take your food processor, and put these spices plus other ground spices in, and add the rest of the ingredients and process til everything combines and forms a smooth, thoroughly combined paste.