



Recipe

Chicken Green Thai Curry



INGREDIENTS

To marinate the chicken

1. 500g chicken breast, thinly sliced.
2. 2 tablespoons Shan curry powder (from Tariq Halal).

Aromatics (to be finely chopped/pounded)

3. 1 red bell pepper, sliced.
4. 1 zucchini, sliced.
5. 1 cup green beans, trimmed.

Everything else

6. Handful of Greenfields Madras curry leaves.
7. 1 can of coconut milk.
8. 2 tablespoons of oil.
9. 3 tablespoons of Thai green curry paste.
10. Salt and pepper to taste.



STEPS

1. Marinate the halal chicken breast with Shan curry powder. Allow it to marinate for at least 15 minutes.
2. Heat the oil in a pan and toss in Greenfields Madras curry leaves. Let them sizzle then add Thai green chicken curry paste, continue to stir.
3. Gently place marinated halal chicken slices into the pan. Stir with the curry goodness until cooked to perfection.
4. Add sliced red bell pepper, zucchini, and green beans to the mix. Let them soak up the flavours, ensuring a delightful crunch in every bite.
5. Pour in coconut milk, simmer until all ingredients are coated with coconut-infused goodness.
6. Season with salt and pepper according to taste.

