

We had some spice packs given a while ago. The Thai Green Curry was the last to survive in the cupboard. We also had ½ a small cooked Chicken which was just asking to trundle to Thailand! We're not keen on Coconut Milk so we just used semi skimmed Milk. All in all this recipe far from traditional, but it was good.

Ingredients:-

½ cooked Chicken chopped into bite sized pieces
2 cloves of Garlic, minced
1 Onion, sliced
1 piece of Lemon Grass, sliced (From our spice pack)
A small piece of fresh Ginger, minced
2 tbsp Green Pesto
2 Lime Leaves (From our spice pack)
500ml Chicken Stock
200ml Milk / Coconut Milk
Coriander, roughly chopped
Lime juice / Black Lime powder
Soy Sauce, splash (Gluten Free in our case)
Fish Sauce, splash
2 tsp Sugar
A handful of Mushrooms, sliced
2 small Potatoes, peeled and quartered
Green vegetables of your choice (Cabbage, courgettes, peppers etc.)
Red Cabbage, sliced
Rice
Turmeric

Oil
Salt and Pepper to season

Method:-

(1) Sauté the Garlic in oil for 30 seconds and add the Onion and sauté until the Onion is translucent.
(2) Add the Lemon Grass and Ginger and stir in.
(3) Add Pesto and Lime Leaves.
(4) Add the Chicken Stock and allow to simmer for 2 minutes.
(5) Add the Milk / Coconut Milk and simmer for a few more minutes.
(6) Add the Coriander and Lime Juice (Or Black Lime powder in our case)
(7) Add the Soy Sauce and Fish Sauce and bring to the boil.
(8) Reduce the heat to a simmer and add the Sugar.
(9) Add the Potatoes and simmer for 10 minutes until they have softened.
(10) Add the green vegetables, cooked Chicken and Mushrooms.
(11) Season to taste.

We served ours on a bed of boiled rice coloured with a little Turmeric and dressed with deep fried Red Cabbage to add a bit of colour.