

Green Curry Chicken with Basil

Serves 2-4

1 13.5 ounce can coconut milk
1-3 T. green curry paste
2 boneless skinless chicken breasts cut into small pieces
2 T. fish sauce (scant)
1-2 T. brown sugar
1/4 C. fresh basil
1/4 C. bamboo shoots
1/2 C. frozen peas
1/3 C. chicken broth

In a large saucepan simmer the coconut milk and curry paste about 5 minutes until the paste is dissolved. Add the chicken and remaining ingredients simmer on low heat for 10 minutes until the chicken is cooked. Serve with jasmine rice.