

## ***Mike's Chicken Curry #2 Green Thai Curry***

4 skinless chicken breasts, cubed  
1 grated carrot  
1 onion, coarsely chopped  
1 garlic clove, minced  
1 C. sliced mushrooms  
water chestnuts, sliced  
handful of snow peas  
2 T. oil  
4 T. soy sauce  
1/4 C. chicken broth  
1 T. cornstarch  
3 T. green chili paste

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Marinate chicken in 2 T. Soy, 1 T. chili paste, 1 T. corn starch for at least 30 minutes. Marinate carrot, onion, garlic, mushrooms, water chestnuts, and snow peas in 2 T. soy, 1 T. chili paste, for at least 30 minutes. Cook chicken in oil for 5 minutes or until brown stirring constantly. Drain and set aside. Cook vegetable mixture 1-2 minutes then add chicken broth and cook another 3 minutes. Add chicken. Add 1 T. chili paste and cook 5 minutes. Serve over rice.