

Thai Chicken Fried Rice With Homemade Thai Curry Paste

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/kitchens-of-india-chicken-curry-paste-recipe>

Ingredients:

- 4 cups rice long grain rice or jasmine rice
- 9/16 pound chicken Cut into bite sized pieces
- 5 1/4 ounces prawns shelled and deveined, optional
- 1 onion large, thinly sliced
- 1 green pepper thinly sliced
- 11/16 cup beans cut into medium sized strips
- 3 red chillies
- 4 tablespoons curry paste thai, recipe below
- 2 tablespoons soy sauce
- 2 tablespoons fish sauce
- 1 tablespoon white wine vinegar
- 5 1/2 teaspoons sugar
- 4 tablespoons coconut milk thick
- 3 tablespoons oil
- 4 lemon grass chopped
- 2 inches ginger
- 2 cloves garlic
- 4 green chillies
- 1 lime zest and juice of
- 5 kaffir lime leaves if unavailable use zest of another lime
- 1 bunch coriander stalks and roots, washed and chopped
- 1 tablespoon fish sauce
- 4 tablespoons coconut milk thick
- salt
- sugar
- cucumber
- cilantro
- chillies chopped

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 88 grams
3. Cholesterol: 80 milligrams
4. Fat: 21 grams
5. Fiber: 7 grams
6. Protein: 28 grams
7. SaturatedFat: 8 grams
8. Sodium: 1810 milligrams
9. Sugar: 21 grams

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