

Thai Yellow Curry

Yield: 2 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-indian-yellow-curry-paste-recipe>

Ingredients:

- 2 tablespoons oil
- 1 1/2 tablespoons yellow curry paste
- 8 ounces boneless and skinless chicken breast cut into bite-sized pieces
- 1/3 cup bamboo shoots
- 1/2 zucchini small, cut into rounds
- 1/2 red bell pepper small, cut into pieces
- 1/3 cup coconut milk
- 3/4 cup water
- 1 teaspoon fish sauce
- 2 teaspoons sugar

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 75 milligrams
4. Fat: 27 grams
5. Fiber: 3 grams
6. Protein: 27 grams
7. SaturatedFat: 11 grams
8. Sodium: 570 milligrams
9. Sugar: 12 grams

Thank you for visiting our website. Hope you enjoy Thai Yellow Curry above. You can see more 20 traditional indian yellow curry paste recipe Elevate your taste buds! to get more great cooking ideas.