

Thai Chicken Curry

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/thai-chicken-curry-with-swiss-chard-recipe>

Ingredients:

- 2 limes
- 4 boneless skinless chicken breast halves about 1 1/2 lb. total
- freshly ground pepper
- salt
- 3 tablespoons peanut oil
- 1/4 pound green beans trimmed and cut into 2-inch lengths
- 1 1/2 tablespoons Thai red curry paste
- 1 cup unsweetened coconut milk
- 2/3 cup chicken broth
- 1 tablespoon asian fish sauce
- 6 green onions white and light green portions, sliced
- 1/4 cup fresh basil slivered, preferably Thai
- steamed white rice for serving

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 15 grams
3. Fat: 25 grams
4. Fiber: 5 grams
5. Protein: 4 grams
6. SaturatedFat: 14 grams
7. Sodium: 570 milligrams
8. Sugar: 4 grams

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