

# Thai Red Curry Chicken Cooked in Creamy Coconut Milk

Yield: 6 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-chicken-coconut-milk-recipe>

## Ingredients:

- 1 tablespoon olive oil or coconut oil
- 1 cup red onion small dice
- 1 cup bell peppers small dice, red, green, yellow, the preference is yours
- 2 tablespoons Thai red curry paste or I recommend Thai kitchen's red curry paste, still not the same, but at least you have something
- 2 pounds chicken cut into bite-size pieces, about 2– 3 whole chicken breast
- 2 cups Yukon Gold potatoes peeling optional, about 1 large potato, medium dice
- 8 leaves Thai basil or what you have on hand
- 13 ounces coconut milk
- 1/4 teaspoon salt if using my curry paste recipe, otherwise adjust the salt accordingly
- 1 limes for garnish, optional
- cilantro for garnish, optional

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 100 milligrams
4. Fat: 22 grams
5. Fiber: 4 grams
6. Protein: 34 grams
7. SaturatedFat: 15 grams
8. Sodium: 230 milligrams
9. Sugar: 4 grams

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