

Thai Red Curry With Chicken

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-coriander-lemongrass-basil-recipe>

Ingredients:

- 1 pound chicken pieces of, thigh or breast
- 1 bell pepper red, chopped
- 2 tomatoes sliced into small chunks
- 2 cups eggplant chopped, optional
- 2 kaffir lime leaves or substitute bay leaves
- 1/2 cinnamon stick or add 1/4 tsp. cinnamon to the sauce
- 1 handful basil and 1 handful coriander fresh
- 1 can coconut milk
- 3 tablespoons lemongrass fresh, minced or bottled/frozen prepared lemongrass
- 1 shallots or 1/4 cup purple onion, sliced
- 1 piece ginger thumb-size, grated
- 5 garlic cloves
- 2 chilies red fresh, sliced, or 1/2 to 1 teaspoon cayenne pepper, to taste
- 2 tablespoons tomato ketchup or tomato puree
- 2 tablespoons fish sauce
- 1 1/2 tablespoons chili powder or more, depending on how spicy you want it, North American chili powder from the supermarket
- 1/2 teaspoon cumin ground
- 1/2 teaspoon coriander ground
- 1 tablespoon sugar brown, to taste
- 1 teaspoon shrimp paste or 1 extra tablespoon fish sauce
- 2 tablespoons lime juice fresh

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 95 milligrams
4. Fat: 34 grams
5. Fiber: 6 grams

6. Protein: 34 grams
 7. SaturatedFat: 26 grams
 8. Sodium: 1240 milligrams
 9. Sugar: 14 grams
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