

Chicken Panaeng

Tender Chicken in Thick Curry

a Thai food recipe from Thailand for 4 Persons

Ingredients:

400 gms	Chicken Breast, Sliced
2 tbs	Panaeng Curry Paste
2 tbs	Cooking Oil
150 gms	Coconut Milk
2 tbs	Palm Sugar
2 tbs	Fish Sauce
20 gms	Sweet Basil Leaves
1 pcs	Red Chilli, Sliced
3 pcs	Kaffirlime Leaves

Preparation :

- Heat the oil in a wok and fry the curry paste for one minute, then pour in the coconut milk and boil.
- Add chicken breast and season with palm sugar and fish sauce.
- Once the prawns are cooked add basil, chilli and kaffirlime. Serve with steamed rice.

CHEF'S TIP:

- If you have any questions to this recipe please email us at help@spicecuisine.com