

## **Red Curry with Chicken & Bamboo Shoots (*Kaeng Phet Gai Sai Naw Mai*)**

This authentic spicy coconut milk based red curry uses homemade [red curry paste](#). Flavored with both fresh and dried spices, kaffir lime leaves and fresh sweet basil leaves it is a harmonious dish with chicken. Finish the cooking with the addition of fish sauce to taste and serve with steamed jasmine rice.

### Ingredients

- 1 lb boneless chicken breast
- 1 can [bamboo shoots](#), sliced
- 3 tbsp [red curry paste](#)
- 2 cups [coconut milk](#)
- 2 fresh [red chili](#), sliced diagonally
- 1/2 cup [Thai sweet basil leaves](#) (*bai horapah*), torn
- 2 tbsp [fish sauce](#) (*nam pla*)
- 1/4 tsp [sea salt](#)
- 1 1/2 tsp [palm sugar](#)
- [Thai sweet basil leaves](#) (*bai horapah*) for garnish

### Preparation

Wash the chicken, slice diagonally into 1/2 cm thick, 3 cm wide and 3 cm long pieces. Thinly slice the bamboo shoots (if not already sliced).

Pour 1 cup of coconut milk into a wok. Bring to a boil over medium high heat, stirring constantly. Add the [curry paste](#), stir until red oil comes to the surface. Add the chicken and saute until it turns white and is cooked through.

Add the remaining coconut milk, follow with the bamboo shoots. Season with fish sauce, sugar, and salt and bring back to a boil. Sprinkle with kaffir lime leaves, chilies, and sweet basil leaves. Turn off the heat. Arrange on a serving dish and garnish with sweet basil leaves before serving.