

# Thai Red Curry Multicultural Week 2020

## Ingredients

Chicken

Peppers ( colour your own preference)

Onion

Spinach

Red Curry Paste

Coconut milk



## Method

Step 1:

First you dice chicken, onion and pepper.



Step 2:

Fry off chicken with oil and in approx 3 heaped tsp ( this depend on how spicy you want it )



Step 3:

Next add the diced onions and pepper and allow to soften.



Step 4:

Add the coconut milk , bring to boil and then reduce heat to a simmer for around 25 min( ensure to shake the tin well before adding )

N.B It will look quite watery at the beginning but slow simmering will allow it to thicken up.





Step 5:

Approx 5/10 min before finishing, add as much spinach to the pan as desired. It will look very large to begin with but quickly wilts and reduces in size.



Step 6:

Serve with rice of your choice.



