Thai Red Curry Multicultural Week 2020

Ingredients

Chicken

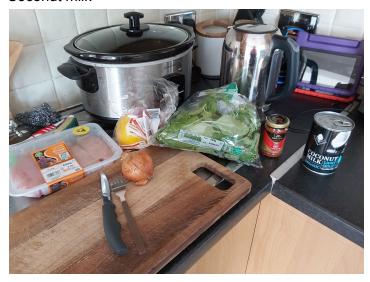
Peppers (colour your own preference)

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.



