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## Thai green curry

Serves 4

**750g chicken breast fillets**

**3tbsp oil**

**250g button mushrooms, halved**

**1 x 400g tin Blue Dragon Coconut Milk**

**400ml chicken stock**

**8 Blue Dragon dried lime leaves**

**6tbsp green curry paste**

**1tbsp Blue Dragon fish sauce**

**1tbsp green peppercorns**

**handful fresh basil leaves, roughly torn**

**handful fresh coriander leaves, roughly torn**

**to serve**

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**Basmati rice**

**1** Cut the chicken into bite-sized cubes. Heat the oil in a saucepan and quickly seal half the cubes until golden brown all over. Do the same with the other half, remove and set aside. Then fry the mushrooms in the same saucepan.

**2** Add the Blue Dragon Coconut Milk, stock and Blue Dragon dried lime leaves to the mushrooms. Also add 5tbsp of green curry paste, as well as the fish sauce, peppercorns and half the basil and coriander.

**3** Bring the sauce to the boil, then reduce the heat and allow to simmer for 10 minutes, stirring occasionally.

**4** Add the chicken cubes to the curry sauce. Stir in another 1tbsp of green curry paste. Heat until warmed through and remove the saucepan from the heat. Stir in the remaining herbs and serve with basmati rice.

Fat	27g	Carbs	50g	Energy	479kcal
Protein	13g	Sodium	.4g	Fibre	2g



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