

Chicken Basil Curry with Coconut Rice

Servings: 4

Source: Food & Wine, Sept 2002 (I didn't try it until June 2015)

Ingredients

- 1½ cups Basmati rice
- 2¼ cups water
- 1 tsp Canola Oil
- salt
- ½ cup shredded unsweetened coconut
- 2 tbsps olive oil
- 2 tbsps minced fresh ginger
- 1½ lbs. skinless, boneless chicken breasts, cut into 3x ½" strips
- Freshly ground pepper
- 1 medium onion, chopped
- 1 14-oz can coconut milk
- 1 cup chicken stock
- 1½ tbsps Thai green curry paste
- ⅓ cup plus 2 tbsp coarsely chopped basil leaves
- 3 tbsps minced cilantro leaves
- 3 scallions, cut into 2" lengths, white and light green parts only
- pepper
- ½ cup chopped dry-roasted peanuts
- Sliced avocado and mango, for serving

Method

1. In a saucepan, bring the rice, water, canola oil and a pinch of salt to a boil; cover. Simmer over low heat for 15 minutes.
2. Meanwhile, in a medium skillet, toast the coconut over moderately low heat, stirring, until golden, about 5 minutes. Transfer to a plate and let cool.
3. In a large skillet heat 1 tbsp olive oil. Add 1 tbsp ginger and cook over moderately high heat until fragrant, about 30 seconds. Add the chicken, season with salt and pepper and cook until lightly browned, about 5 minutes. Transfer to a bowl.
4. Add the remaining 1 tbsp of olive oil to the skillet. Add the onion and the remaining 1 tbsp of ginger; cook over moderate heat for 5 minutes, stirring frequently. Add the coconut milk, stock and curry paste and bring to a boil, stirring. Simmer the sauce for 5 minutes, until thickened. Add the chicken, ⅓ cup basil, 2 tbsp cilantro and the scallions; simmer until the chicken is cooked through, 5 minutes. Season with salt and pepper.
5. Transfer the rice to a bowl; sprinkle with coconut. Spoon chicken and sauce over the rice and garnish with the remaining 2 tbsp basil, 1 tbsp cilantro and the peanuts.
6. Serve avocado and mango on the side.