

Thai Red Curry Chicken

Servings: 4

Source: Once Upon a Chef

Ingredients

- 1 tbsp vegetable oil
- 1 small bunch scallions, thinly sliced, light and dark green parts divided
- 3 cloves garlic, chopped
- 1 jalapeno pepper, seeded and diced
- 1 (14 oz) can coconut milk (unsweetened)
- 2 tbsp Thai red curry paste
- 2 tbsp fish sauce
- 2½ tbsp dark brown sugar, packed
- 1½ lbs chicken tenderloins, cut into 1-inch cubes
- 1 tbsp lime juice, from one lime
- ¼ cup chopped cilantro

Method

1. Heat the oil over medium-low heat in a large nonstick pan. Add the light scallions, garlic, and jalapeno and cook, stirring frequently, until softened, 3 to 4 minutes. Do not brown.
2. Add the coconut milk, red curry paste, fish sauce, and brown sugar and whisk together. Bring to a gentle boil, then reduce heat and simmer until thickened, a few minutes. Add the chicken and simmer, uncovered, stirring occasionally to promote even cooking, until the chicken is cooked through, 5 to 6 minutes. (Do not let the sauce boil; the idea is to cook the chicken gently so that it is tender.) Stir in the lime juice, dark scallion greens, and cilantro. Taste and adjust seasoning with more lime, if necessary.
3. Serve with jasmine rice.

Notes

It is important to wait until you are ready to eat to cook the chicken. If you want to get a head start, prepare the sauce up until the point when the chicken is added. Take it off the heat and then poach the chicken right before serving. If the chicken sits in the hot curry sauce for too long before serving, it will overcook.