

Thai Chicken Penang Curry



Ingredients:

Boneless chicken thighs – 8 lbs
Coconut milk – 8 cans (13.5 oz)
Penang curry paste – 1 cup
Neutral oil = 4 tbsp
Palm or brown sugar – 4 tbsp
Fish sauce – 4 tbsp
Kaffir lime leaves – 12 (or zest of 4 limes)
Red bell peppers – 2 cups (optional)
Jasmine rice – 10 cups dry

Directions:

Heat oil in large pot over medium heat.
Fry curry paste 2 to 3 mins until fragrant.
Spoon thick coconut cream from cans into pot; cook until glossy.
Add chicken; stir to coat and cook 5 mins.
Add remaining coconut milk, sugar, fish sauce, lime leaves, and peppers.
Simmer uncovered 25 mins until chicken is tender.
Stir in basil just before serving.
Serve hot with jasmine rice.