

Yellow Thai Curry with Chicken



Ingredients:

3 tbsp of Virgin Coconut oil
12 tbsp yellow Curry paste
6 (15oz) cans Coconut milk
6 cups Chicken stock
12 Carrots, peeled and sliced into 1/8" rounds
12 medium-size Potatoes, peeled and cut into bite-size
3 yellow Onions, sliced into wedges, then halved
6 Chicken Breasts, very thinly sliced
4½ tsp Fish sauce
2¼ tsp Salt
4½ tsp Sugar
Cilantro, for garnish
Serve over Jasmine rice

Directions:

Bring a pot of salted water to boil, and boil potatoes until fork-tender.
Drain and set aside.
Then, in a large pot, heat up coconut oil.
Add curry paste to oil, and stir for a few minutes.
Add in coconut milk and chicken stock, and stir.
Bring to a boil, then turn the stove down to simmer.
Add in carrots and onions.
Once carrots are almost fork-tender, add in very thinly sliced chicken and cook for 6 to 8 minutes until cooked through then remove from heat.
Add in potatoes.
Stir in fish sauce, salt, and sugar, adjusting to suit your taste.
Serve over jasmine rice and garnish with cilantro.