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Thai Chicken Green Curry

INGREDIENT

- 250-300 g chicken thigh, deboned and cut into bite-sized pieces
- 4 tbsp. green curry paste (Click here for homemade recipe)
- 200 g winter melons (aka. wax gourd), cut into bite-sized pieces
- 5-6 kaffir lime leaves, midrib removed
- 1 red Thai cayenne pepper, cut diagonally for decoration
- 3/4 cup sweet basil leaves (optional)
- 2 tbsp. fish sauce or to taste
- 2-3 tsp. palm sugar or to taste (substitute with normal sugar)
- 300 ml. coconut milk
- 2-3 tsp. vegetable oil

DIRECTION

1. **Stir-fry the curry paste** by first heating the vegetable oil on medium low heat. Add the curry paste and stir-fry until aromatic. Stir vigorously and be careful not to burn it.
 2. **Stir-fry chicken thighs.** Once the curry paste become aromatic, add the chicken thighs and cook until their outside turns white.
 3. **Boil the curry for 15-20 minutes.** Once the chicken turns white, pour in all coconut milk and put the heat to medium heat. Reduce the heat to medium low once the content is boiling and add the winter melon or vegetables of your choice. Season the curry with fish sauce, kaffir lime leaves and sugar and continue to cook until the vegetables are cooked.
 4. **Add herbs and garnish before serving.** Turn off the heat and add sweet basil and Thai cayenne pepper. Save some of the leaves and the pepper for garnish later. To serve, ladle the curry in a bowl and decorate with fresh sweet basil leaves and red Thai cayenne pepper. Serve while it is piping hot.
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