

Kaeng Khiao Wan (Green Thai Curry)

It's a classic Thai curry, with a very fresh and aromatic taste. Here it is made with chicken and served with rice. I adapted the recipe a little to my own style of cooking. It may look a little complicated, but it is definitely worth the effort.

Preparation time: **50 min** + Cooking time: **20 min** = **Total time: 1h 10min**

- 250g chicken breast
- 1 shallot (or onion)
- 4 cloves of garlic
- 1 tb. olive oil
- 2 carrots
- 1 bell pepper
- 4 Thai eggplant
- 3 cowpeas
- 4 baby corn
- 250g cherry-tomatoes, halved
- ½ lime (juice)
- 500ml coconut milk
- 2 tb. green curry paste
- 2 chili (red and green)
- 1 stem of lemongrass
- 2 cm ginger
- 2 cm galangal
- 3-4 lime leaves
- 10 green peppercorns
- coriander leaves, chopped
- salt



Simple Steps to Succeed

1. Cut all the vegetables and the chicken breast into bit-sized pieces. Use the picture above to help find the right size. For the Thai eggplant, after cutting put it into a bath of water with a little lemon juice, so it won't get brown.
2. Chop the chili, ginger, galangal and the peppercorns into small pieces.
3. In a big pan, slightly brown the shallot, then add the lemongrass. Let it fry for a minute.
4. Add the bell pepper, let it fry for another minute, then add the cowpeas, carrots and the baby corn.
5. After everything is slightly brown, add the rest of the spices (garlic, peppercorns,

- lime leaves, ginger and galangal) and the eggplant.
6. Deglaze it with the coconut milk.
 7. Add the curry paste and season with salt.
 8. Let everything cook until vegetables are nearly soft-boiled. (it takes about 20 minutes depending on the size of the vegetables)
 9. In the meantime, fry the chicken breast in a frying pan until brown on all sides. Add to the curry.
 10. Season with lemon juice. (not too much, it should only be slightly sour)
 11. Add the cherry-tomatoes and serve it right away (don't let it cook anymore, just let the tomatoes adjust to the temperature)
 12. Garnish with chopped coriander leaves and fresh chili (if desired, I recommend it though)

This dish works great with (basmati) rice.