



RED THAI CHICKEN CURRY

Ingredients

- 1 tablespoon vegetable oil
- 1 small bunch scallions, thinly sliced, light and dark green parts divided
- 3 cloves garlic, chopped
- 1 jalapeño pepper, seeded and diced (optional)
- 1 (14-oz) can coconut milk (unsweetened)
- 2 tablespoons Thai red curry paste
- 2 tablespoons fish sauce
- 2-1/2 tablespoons packed dark brown sugar
- 1-1/2 pounds chicken tenderloins, cut into 1-inch cubes
- 1 tablespoon lime juice, from 1 lime
- 1/4 cup chopped fresh cilantro

Directions

1. In a large skillet, add the oil and onion, and sauté over medium-high heat until the onion begins to soften, about 5 minutes. Stir intermittently.
2. Add the chicken and sear for about 5 minutes. Flip and stir often to ensure even cooking.
3. 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 sauce is thickened and chicken is cooked through.
4. Stir in the lime juice, dark scallion greens, and cilantro. Taste and adjust seasoning with more lime, if necessary. Serve with jasmine rice.