

# Thai Red Curry With Chicken, Pork, or Shrimp

Serves 6

Submitted by:

David Kreider

Country of origin:

Thailand

## Ingredients

1 16oz can soy or coconut milk	1 tablespoon red curry paste
2 lbs chicken, pork or shrimp	2 medium onions chopped
5 green onions chopped	1/2 cup red peppers chopped
2 cups baby carrots, or broccoli, or snow peas	3 cloves garlic
Asian chives	3 tablespoons oyster sauce
1 teaspoon basil	Shallots
1 tablespoon sugar	3 tablespoons fish sauce

## Method

Heat soy or coconut milk and red curry paste to boiling. Stir fry all remaining ingredients until the meat is cooked through. Add the curry milk and simmer for 30 minutes. Serve over rice or rice noodles, and top with 1/4 cup crushed peanuts and fresh cilantro or Thai basil.

*"Another of my favorites from Thailand with so many possible ways to tweak. Substitute green curry paste or Masaman paste and different meats and vegetables, and sauces, every one of them is wonderfully rich with flavor!" ~David*

