Thai Green Curry
RECIPE

Thai Green Curry

Cooking time	20 mins
Preparation time	15 mins
Serves	4

Make a week night dinner exciting with this Thai Green Curry Recipe. It's quick and easy thanks to our convenient Cook-in Sauce.

Ingredients

- 1 Royco© Thai Green Curry Dry Cook in Sauce
- 2 Tbsp Oil
- 500g Chicken Strips
- 160g Sliced Baby Marrow
- 1 Sliced Red Pepper
- 400ml Canned Coconut milk
- 250ml Water
- 1 Tbsp Fish Sauce (Optional)

Vegetarian

Replace the chicken in this recipe with a cubed eggplant, 250g sliced green beans and 100g baby corn.

Family Friendly

If kids are also enjoying this meal, you can make a milder curry by adding extra coconut milk and not adding any additional chilli.

Method

1. Heat oil in a large frying pan & fry onion and chicken until lightly browned.
2. Mix contents of Royco© Thai Green Curry Dry Cook in Sauce packet with coconut milk and water and pour over the chicken mixture. Add the baby marrow and peppers.
3. Bring to the boil then lower heat and simmer uncovered for 15min or until the chicken and veggies are cooked.
4. Add fish sauce, if using.

Recipe Tags

Curry Sauce, Chicken, Curry, Meat and Veg

Related Recipes

Chicken a La King

Cooking time

30 mins

Preparation time

15 mins

Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins



Butter Chicken

Cooking time

45 mins

Preparation time

10 mins

Curried Potatoes

Cooking time

30 mins

Preparation time

10 mins

Panzanella Salad

Cooking time

10 mins

Preparation time

5 mins

Lasagna

Cooking time

30 mins

Preparation time

10 mins

Chakalaka and Pasta Salad

Cooking time

15 mins

Preparation time

5 mins

Homestyle Lamb Curry

Cooking time

30 mins

Preparation time

20 mins

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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