



## Recipe: Thai Green Chicken Curry by Paleo Café

Serves 4-6

- 1 kg Chicken thigh (Diced into bite size pieces)
- 1 Tbl ground coriander
- 1 Tbl ground cumin
- 1 Tbl Tumeric
- 1 Stalk lemon grass
- 1 small red onion
- ½ tsp ground white pepper
- 1 clove garlic
- 1 red chilli( more if you like it hot)
- 1 tsp ginger
- 1 tsp coconut oil
- 2 tbl fish sauce
- 2 kaffir lime leaves
- ½ tsp shrimp paste
- a few sprigs of basil
- 1 cup coconut milk
- ¾ cup water

Toast ground cumin and coriander in a small dry frying pan until fragrant over a low heat.

Roughly chop onion, garlic, ginger, chilli, basil and lemongrass (white part only) Add to the bowl of a food processor along with the ground cumin and coriander, white pepper, shrimp paste and fish sauce and blend for several minutes until the mixture forms a thick, smooth paste.

In a large saucepan over a medium heat, add the coconut oil and brown the chicken thigh, add the curry paste and continue cooking over a moderate heat, stirring frequently until fragrant. Add the coconut milk, kaffir lime leaves and water. Simmer for 20 minutes or until thickened slightly and chicken is cooked through. Season to taste and serve with cauliflower rice, flatbread or seasonal green vegetables.