

THE UN-COOKBOOK

OF

OUR FINAL
FREEZER

THAI CHICKEN
CURRY

A PERFECT COMPANION TO OUR
THAI CHICKPEA CURRY RECIPE.

THIS ONE-POT MEAL PACKS IN THE
FLAVORS OF GARLIC, GINGER,
BASIL LEAVES, CURRY PASTE, AND
FISH SAUCE TO MAKE A POWERFUL
AND IRRESISTIBLE DISH.

SERVE OVER JASMINE RICE FOR A
PERFECT MEAL ANY TIME OF YEAR.



EQUIPMENT YOU'LL NEED

___ CUTTING BOARD

___ CHEF KNIFE

___ PARING KNIFE

___ CAN OPENER

___ LARGE STOCKPOT

___ SPOON

___ FOOD PROCESSOR WITH SLICING DISC
(OPTIONAL)

___ SMALL AND MEDIUM ALUMINUM PANS
(FOR HOLDING BAMBOO SHOOTS AND
THAI BASIL)



YIELD

YIELDS

INGREDIENTS YOU'LL NEED

___ 2 POUNDS OF CHICKEN

___ 12 CLOVES OF PEELED GARLIC

___ A HAND OF GINGER (SAME SIZE AS
THE TOTAL AMOUNT OF GARLIC)

___ 1/4 TO 1/2 OF A 4-OUNCE CAN OF
THAI RED CURRY PASTE

___ ONE CAN OF COCONUT MILK

___ 5 FRESH BAMBOO SHOOTS

___ A LARGE BUNCH OF THAI BASIL
LEAVES

___ FISH SAUCE

___ OLIVE OIL



WHAT YOU'LL NEED TO DO

1 SLICE THE CHICKEN BREAST INTO THIN SLICES.

2 BLEND 12 GARLIC CLOVES AND AN EQUAL AMOUNT OF FRESH, PEELED GINGER, AND ENOUGH OLIVE OIL TO COVER THE GARLIC AND GINGER IN A CUP WITH AN IMMERSION BLENDER. BLEND UNTIL THE GARLIC AND GINGER CREATE A SMOOTH PASTE.

3 PLUCK THE THAI BASIL LEAVES FROM THE STALKS AND PLACE IN A SEPARATE PAN.

4 TURN THE STOVE ON HIGH AND HEAT THE OLIVE OIL AND GARLIC/GINGER PASTE, ALONG WITH 1/4 TO 1/2 CAN OF RED CURRY PASTE.

5 ADD THE CHICKEN TO THE POT.

6 WHEN THE EDGES OF THE CHICKEN HAVE TURNED WHITE, ADD 1/2 TO A WHOLE CAN OF COCONUT MILK TO THE POT.

7 ADD 3 TABLESPOONS OF FISH SAUCE. COOK FOR TWO MINUTES UNCOVERED.

8 COVER THE POT AND COOK FOR 10 MINUTES.

9 TASTE THE CURRY SAUCE. IF YOU WANT TO ADD MORE FISH SAUCE TO INCREASE THE SALTINESS OF THE CURRY SAUCE, COOK THE INGREDIENTS FOR AN ADDITIONAL TWO MINUTES.

10 TURN OFF THE HEAT AND ADD THE THAI BASIL LEAVES.

11 STIR AND SERVE.