

## **Easy No-Fry Thai Green Curry (serves at least 2)**

### **Ingredients**

Rice/Noodles  
3 Spring Onions  
2 Red Peppers  
Red Chillis  
Green Curry Paste  
Tin Of Coconut Milk  
1 Chicken breast  
Coriander  
Cup of frozen peas

### **Directions**

1. Heat Saucepan
2. Add curry paste and let heat up for about 30 seconds
3. Add Coconut milk and begin to boil. Stir the paste/coconut mix
4. Cut 3 spring onions into small pieces
5. Chop 2 red peppers into thin strips
6. Chop chillis finely
7. Cut chicken breast into small pieces
8. Place all chopped vegetables, peas and the chicken into the coconut milk and paste mixture.
9. Bring pan to boil
10. Once boiled reduce to low heat and stir regularly.
11. Serve contents of saucepan over rice/noodles.
12. Season with coriander

