



Helping you put healthy food in your tummy

Thai Yellow Curry

Serves 2

INGREDIENTS

- 1 pouch frozen **Yummy Yummy Yellow Curry Paste** *Allergens: Crustaceans, Fish*
- 250 ml coconut milk
- 300 ml water
- 4 skin-on, bone-in chicken thighs
- 6–8 new potatoes
- 1 medium onion, quartered
- Steamed jasmine rice, to serve

METHOD

1. Heat half the coconut milk in a wok or wide saucepan over a medium heat. Let it bubble until it thickens and starts to release its oil (approximately 5 minutes).
2. Add the curry paste to the coconut milk straight from the freezer. Stir until the paste melts (approximately 3 minutes), then cook for a further 3 minutes, stirring as needed. You should start to see red-yellow oil separating from the paste.
3. Stir in the remaining coconut milk, then add the water.
4. Add your chicken thighs and simmer gently for 20 minutes.
5. Add your potatoes and onion and simmer for a further 20 minutes, until the potatoes are tender.
6. Taste the sauce. The paste is already seasoned with palm sugar and fish sauce, but if you'd like it a little saltier or sweeter, add a pinch of salt or sugar to taste.

NOTES

This curry should have a light, soupy sauce, and you should see the red-yellow oil on top of the curry, together with any fat from the chicken thighs. The bones and skin add extra flavour. Alternatively, use chunks of chicken breast – skip step 4 and add the chicken with the potatoes and onion in step 5.