

RECIPE | PEPPERS

DUTCH OVEN THAI GREEN CURRY



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INGREDIENTS

- 4 2 ct** Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers, chopped
- 2 lbs** chicken thighs
- 1 15 oz** can coconut milk
- ½ cup** green beans
- 2 tbsp** Thai green curry paste
- 2 tbsp** soy sauce
- 1 tbsp** vegetable oil
- Salt & pepper, to taste
- White rice, optional for serving

DIRECTIONS

- 1** In a Dutch oven, add oil and sear the chicken over high heat, seasoning with salt & pepper to taste.
- 2** Stir in the coconut milk, curry paste, and soy sauce. Bring to a boil.
- 3** Reduce heat to low and add peppers & green beans. Cover with a lid and cook for 30 minutes.
- 4** Serve over white rice if desired.



50 min

10 min | **40 min**
PREP. | COOKING



4



easy