



RECIPE | PEPPERS

DUTCH OVEN THAI GREEN CURRY



50 min

10 min
PREP.

40 min
COOKING



4



easy

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.

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