

RECIPE | PEPPERS

# THAI COCONUT CURRY CHICKEN



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BITES  
MINI-POIVRONS



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# THAI COCONUT CURRY CHICKEN

Recipe created by *Hanan Ghadban*



## INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, chopped
- 4** boneless and skinless chicken breasts, thinly sliced
- 2 13.5 oz** cans coconut milk
- 1 cup** basmati rice, cooked
- 1 large** red onion, chopped
- ½ cup** heavy cream
- ½ cup** fresh basil, thinly sliced

- 2** cloves garlic, crushed
- 2 tbsp** olive oil
- 2 tbsp** Thai red curry paste
- Salt and pepper to taste
- Fresh basil, for garnish

## DIRECTIONS

- 1** On medium heat, add olive oil to a skillet. Add chicken breast, stirring until cooked.
- 2** Add crushed garlic and stir for 30 seconds, then stir in onions and peppers. Cook for about 5 minutes, or until just slightly tender.
- 3** Stir in coconut milk, cream and curry paste and bring to a simmer. Season to taste.
- 4** Reduce heat to medium-low, add fresh basil, and simmer for 5 minutes, stirring constantly.
- 5** Serve with rice and garnish with fresh basil.



**45 min**

**15 min** PREP. | **30 min** COOKING



**4**



**easy**