



RECIPE | PEPPERS

THAI COCONUT CURRY CHICKEN



45 min

15 min
PREP.

30 min
COOKING



4



easy

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
1/3 cup heavy cream
1/3 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

Recipe created by *Hanan Ghadban*

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.



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