



Thai Red Chicken Curry

Ingredients

- 2 tbsps Oil
- 500 g Chicken Thigh, sliced
- 1 Onion
- 1 Zucchini
- 1 Red Capsicum
- 3 tps Cornflour
- 1 Can Carnation Light & Creamy Coconut Flavoured Evaporated Milk
- 1 tbsp Maggi Fish Sauce
- 0.5 cup Tap Water
- 2 Keffir Lime

Instruction

1. Heat a non stick frying pan over medium high heat; add oil, curry paste and chicken; cook 4 minutes; add onion, zucchini and capsicum, cook a further 2 minutes.
2. Blend cornflour with 1 tablespoon of CARNATION Evaporated Milk in a small bowl; add to frying pan with remaining evaporated milk, fish sauce, water and kaffir lime leaves, stirring constantly.
3. Simmer. Serve with cooked rice. Top with extra chilli and coriander if desired.

Nutrition

Carbohydrates	21.88 g
Energy	360.25 kcal
Fats	14.16 g
Protein	34.36 g

🕒 0 Minutes

⊕ 4 portions