



## Thai Yellow Chicken Curry

Preparation Time: 7 mins

Cooking Time: less than 30 mins

Serves: 6

Difficulty: Easy

### INGREDIENTS

2 chicken breasts or 4 chicken thighs, cut into bite size pieces  
1 can of coconut cream (full fat)  
1 can of coconut milk (full fat)  
2 tablespoons Thai yellow curry paste  
1 cup of diced pineapple  
1 red capsicum/pepper sliced  
2 cups of cauliflower florets  
1 julienned carrot  
1 yellow onion largely diced  
¼ cup fresh cilantro/coriander  
2 teaspoons ground dried coriander  
3 teaspoons turmeric  
4 teaspoons minced garlic  
3 teaspoons fresh minced ginger  
¼ cup roasted cashews, halved  
1 yellow onion diced (large)  
2 tablespoons fresh squeezed lime juice  
Butter and olive oil  
2 cups jasmine rice  
2 tablespoons brown sugar  
Salt and pepper

### Notes

- Add vegetables like broccoli and snap peas.
- For extra heat add more curry paste. I buy mine from an Asian market for quality. It has quite the kick.

### DIRECTIONS

1. Heat up a large frypan, adding butter and oil. Cook onion until translucent. Remove and set aside.
2. Add chicken and sauté until not quite cooked through.
3. Add Thai yellow curry paste, coating the chicken.
4. Add garlic, cauliflower, carrots and add back in the onion. Sauté for 2 minutes.
5. Add remaining ingredients, except the lime juice and simmer for 8 minutes.
6. Add lime juice and stir through.
7. Serve over jasmine rice and sprinkle with cilantro.

### Note

If you like your curry with more sauce, add another can of coconut milk.