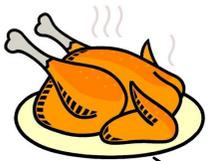




Thai green curry

1. Cut chicken into 12 pieces.



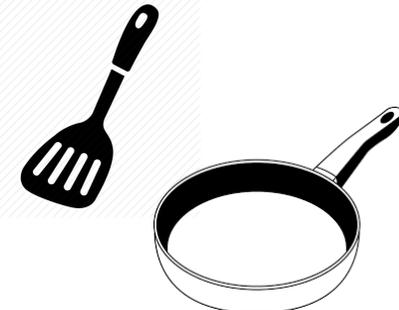
Use a red board!



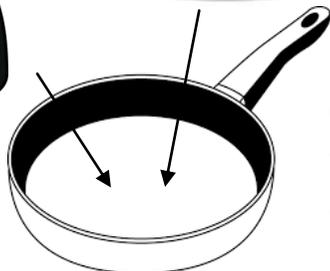
2. Add curry paste and oil to pan. Warm up.



3. Stir in and coat chicken.

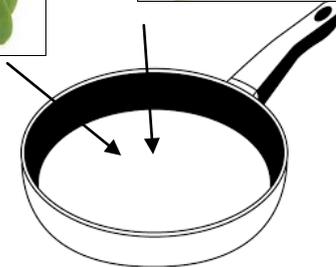


4. Add coconut milk and soy sauce.



Cover and simmer for 20 mins.

5. Drop in the vegetables.



7. Take off the heat. Add the lime juice and coriander. Stir.



