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Spicy Red Curry Chicken and Rice

Courtesy of Robert Irvine, 2009 Food Network: Dinner Impossible: X food at the X games

PREP TIME: 30 min **COOK TIME: 15 min** **TOTAL TIME: 45 min** **YIELD: 6 servings**

Ingredients:

2/3 cup	unsweetened coconut milk	2-3 tsp	Thai red curry paste
1 tbsp	Asian fish sauce	3 tbsp	vegetable oil, divided
1 1/2 lbs	skinless, boneless chicken thighs cut into 1/2" strips, or skinless, boneless breasts cut into 1 1/2" chunks	1/2 lb	shiitake mushrooms, stemmed caps quartered
1 tbsp	very finely chopped fresh ginger	2	large cloves of garlic, very finely chopped
1/2 cup	water		steamed rice and lime wedge for serving
	toasted peanuts and cilantro leaves for garnish		

Directions:

In a small bowl, whisk coconut milk with the curry paste and fish sauce until combined.

Heat a large skillet until very hot. Add 2 tbsp of the vegetable oil and heat until just smoking. Season the chicken with salt and pepper add it to the skillet in a single layer. Cook over high heat, turning once, until the chicken is browned but not cooked through, 4-5 minutes.

Transfer the chicken to a plate and pour off the fat in the skillet. Add remaining 1 tbsp of oil to the skillet. Add shiitake caps and stir-fry for 1 minute. Add the chicken, red curry mixture, and the water and bring to a boil. Reduce heat and simmer for 2-3 minutes or until chicken is cooked through.

Transfer the chicken and curry sauce to a serving bowl and garnish with peanuts and cilantro. Serve immediately with rice and lime wedges.

