

## Thai Chicken Curry

Chris Butler, 2008.

Yields: one serving

Ingredients:

- Vegetable oil
- Diced vegetables – red bell pepper, cucumber, tomato etc.
- World Foods (Thai) Red Curry Sauce
- 1 clove, garlic
- 1/3 onion, diced
- 1/2 Chicken breast, diced
- Red chilli pepper flakes
- Ground black pepper

Fry the onion in a wok with a little oil until brown. When brown, add the chicken. When seared add the red curry sauce (say 1/2 bottle) and 3 sprinkles of red chilli peppers flakes. After 10 min, move to a separate container and keep warm.

In same wok, add a little oil, diced vegetables, crushed garlic and a small amount of the red sauce.

Serve with boiled rice, vermicelli or Asian noodles. Yummy, it tastes great!