

# Maine Arts Camp

2012

**Recipe Name: Chicken Curry-Southeast Asia**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time:**

**Servings: 4**

**Yield:**

<b>Quantity</b>	<b>Unit</b>	<b>Ingredient Name</b>	<b>Prep Notes</b>
14	ounces	Coconut milk	
1	TBSP	Red curry paste	
1	pound	Cubed boneless chicken thighs	
2	TBSP	Fish sauce	
2	tsp	Lemon juice	
1	medium	tomato	Diced
3	each	scallions	Sliced thin
2	cups	Mushrooms, sliced	
1	each	Yellow bell pepper	Diced
2	tsp	Garlic chili sauce	
		Fresh basil for garnish	

**Procedure:**

In a large saucepan, combine coconut milk with curry base over medium heat until oil appears on top. Add chicken, seasoning sauce, lemon juice and simmer for 5 minutes, stirring occasionally. Add remaining ingredients except mushrooms and garlic-chili sauce. Cover and simmer for 5 minutes. Add mushrooms and garlic chili sauce to taste. Cover and simmer 2 minutes. Serve hot over rice. Garnish with sprigs of fresh sweet basil.