

# Maine Arts Camp

Recipe: Thai Chicken Curry with Dried Apricots

Chef Charlie Limoggio CEC

Yield: 4 dinner portions

Quantity	Measure	Ingredient	Special Instructions
2	Tablespoons	Vegetable oil	
½	Cup	Shallots	chopped
1	Tablespoon	Thai red curry paste *	
1	Tablespoon	Peeled ginger	Minced fine
1	Pound	Chicken tenders	Tendon removed
2	14 oz. cans	Unsweetened coconut milk **	
½	Cup	Dried apricots	Quartered
2	Tablespoons	Mango chutney	
¾	Cup	Fresh cilantro	Chopped
	As needed	Cooked white rice	

Instructions:

1. Heat vegetable oil in heavy large skillet over medium heat. Add chopped shallots and sauté until golden brown, about 5 minutes. Mix in red curry paste and fresh ginger and cook 1 minute. Add chicken tenders and sauté until cooked through, about 6 minutes. Using tongs, transfer chicken to bowl.
2. Add unsweetened coconut milk and dried apricots to skillet and boil until mixture is reduced to 2 1/4 cups, about 10 minutes. Mix in mango chutney and 1/2 cup cilantro. Return cooked chicken to skillet. Season to taste with salt and pepper. Stir to heat through. Sprinkle with remaining 1/4 cup cilantro. Serve over rice.

\*Available at Asian markets and in the Asian foods section of some supermarkets.

\*\*Available at Indian, Southeast Asian and Latin American markets and many supermarkets.