



Red Curry Chicken

Serves 1

Ingredients:

- 1 oz. Olive Oil
- 1/2 lbs. Chicken Breast, boneless and skinless
- 1 Tbsp. plus 1 tsp. Red Curry Paste
- 14 oz. Coconut Milk
- 1 oz. Lime Juice
- 3 oz. Light Brown Sugar

Directions:

1. Heat olive oil in heavy sauté pan over medium heat. Brown chicken on both sides.
2. Add red curry paste and coconut milk to pan, scraping up any browned bits in bottom of pan.
3. Bring to a simmer. Add lime juice and brown sugar.
4. Reduce heat to low and continue cooking until chicken is tender, about 20-30 minutes.
5. Remove from heat and cool. Shred chicken and leave in red curry sauce.