

Thai Green Curry

with Edgar Farms Asparagus+ Peas



INGREDIENTS

1 can coconut milk
1 - 3 tbsp thai green curry paste
2 chicken breasts, cubed
2 tbsp fish sauce
1/2 cup chicken stock
2 tbsp brown sugar
1/2 cup fresh basil
1/2 cup green peas
1 red, green or yellow pepper, sliced
1/2 lb fresh asparagus
1/4 cup bamboo shoots

DIRECTIONS

- In a large saucepan, simmer coconut milk with curry paste over medium heat for 5 minutes.
- Add chicken, fish sauce, brown sugar, basil, bamboo shoots, peas, peppers, asparagus and chicken stock. Cook over low heat for about 10 minutes or until chicken is cooked.
- Serve over hot jasmine or basmati rice.
- Serves 4.