

# Thai red curry chicken

## INGREDIENTS

- 1 1/2 Tbsp vegetable oil
- 1kg chicken thigh fillets, trimmed, cut in half crossways
- 114g can Thai red curry paste (see note)
- 1 cup Chicken Stock
- 150g fresh shiitake mushrooms, stems trimmed, halved
- 230g can sliced bamboo shoots, drained
- 1 Tbsp fish sauce
- 1 Tbsp brown sugar
- 140ml can coconut milk
- 1/3 cup basil leaves
- Steamed jasmine rice, to serve



## METHOD

1. Heat 1 tablespoon oil in a large frying pan over medium-high heat. Cook chicken, in batches, for 1 to 2 minutes each side or until golden. Transfer to slow cooker.
2. Reduce frying pan heat to low. Add remaining oil to pan. Add curry paste and cook, stirring, for 1 to 2 minutes or until aromatic. Add stock and stir until curry paste has dissolved. Add mushroom and bamboo shoots. Pour mixture over chicken and stir to combine.
3. Cover and cook on HIGH for 3 1/2 hours. Combine fish sauce, sugar and coconut milk in a jug. Stir into curry. Cover and cook on HIGH for a further 30 minutes.
4. Stir in basil. Spoon curry over rice. Serve.

## Notes & tips

- Note: Curry pastes vary in heat rating - adjust the amounts to suit your requirements.