



BABYCCINO KIDS

THAI GREEN CURRY (NONE SPICY)

For the paste:

- 1 clove of garlic
- 1 small piece of ginger (about the size of the fingernail)
- 1-2 shallots
- 1 handful of coriander leaves
- 1 teaspoon of lime zest
- 1 lime juice
- Thai fish sauce

For the curry:

- 1 can of coconut milk
- 2 chicken breasts
- vegetables (I use green beans, mushrooms, aubergine, carrots, sweet potato or butternut squash – they all taste wonderful!)

Wizz the ingredients for the curry paste together in the food processor until you have gotten a real paste. It takes a bit of time but it is really worth letting the ingredients mix until they have all become an entity.

Heat a bit of sunflower oil in a saucepan, add the curry paste and let it heat up for a minute or two, then add the tin of coconut milk and mix until the paste has dissolved and the milk is pale green. Add the chicken and the vegetables and let the curry simmer for about 20 min. Serve with rice or noodles

I hope you (and your kids) enjoy it. By the way, if your kids do like a bit of spice you can always add in a couple of green chilis to the paste; I'm sure it will make it even more delicious.

