

Thai Chicken & Vegetable Green Curry

5 ingredients · 15 minutes · 3 servings



Directions

1. Add the curry paste and coconut milk in a pot over medium heat. Stir to combine then bring to a simmer.
2. Add the cauliflower to the pot and cook uncovered for about five minutes or until the cauliflower is just tender. Stir in the bok choy and cooked chicken breast and continue to cook until the bok choy has wilted and the chicken has warmed through. Divide between bowls and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving is approximately 1 1/3 cups.

Curry Paste

This recipe was created using Thai Kitchen Green Curry Paste. Brands of curry paste may differ so start with less curry paste and adjust to taste if needed.

More Flavor

Add fresh ginger, garlic, lime juice, cilantro, and/or basil.

Consistency

For a thinner curry add chicken broth.

Vegetables

Use broccoli, bell pepper, carrots, kale or spinach instead.

Make it Vegan

Use chickpeas, tofu, or tempeh instead of chicken.

Ingredients

1/4 cup Green Curry Paste (or to taste)

2 cups Canned Coconut Milk

1/4 head Cauliflower (small, cut into florets)

2 1/2 cups Bok Choy (chopped)

8 ozs Chicken Breast, Cooked (thinly sliced)