

PHILLY THAI GREEN CURRY

Equipment; Chopping boards, knife, frying pan, tablespoon, measuring jug, wooden spoon

Ingredients;

1 x Chicken breast– chopping board

1 Onion – chopping board

1 Red pepper – chopping board

3 tbsp cream cheese – stage 7

2 tbsp thai green curry paste – stage 5


100-150ml milk – stage 7

Salt & pepper for seasoning

Vegetable oil

METHOD

1. Cut the chicken into bite sized pieces.
2. Dice the onion and the pepper.
3. Add the oil to the pan, heat gently then add the chicken. Cook gently.
4. Add the vegetables to the chicken and continue to cook gently.
5. When the chicken is cooked and the vegetables have softened, stir in the curry paste.
6. Cook for a further 2 minutes to allow the flavours to mix.
7. Stir in the cream cheese, allow to melt, add the milk.
8. Mix in thoroughly.
9. Allow the curry mixture to simmer for approx. 10 minutes. If it seems too dry, add more milk.
10. Serve with cooked rice.

<u>Recipe Evaluation</u>						
Method						
Taste	<table border="1"><tr><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td></tr></table>	1	2	3	4	5
1	2	3	4	5		