



Thai-Style Red

Curry Chicken with Vegetables

A combination of fish sauce and brown sugar gives the chicken a complex sweet and savory flavor.

Ingredients

- 1 $\frac{1}{2}$ pounds boneless, skinless chicken thighs, trimmed and cut into 1 1/2-inch pieces
- 3 tablespoons fish sauce
- 2 tablespoons packed brown sugar
- 2 tablespoons vegetable oil
- 2 red bell peppers, cored, seeded, and cut into 1-inch pieces
- 1 red onion, cut into 1-inch pieces
- 2 tablespoons red curry paste
- 1 (14-ounce) can coconut milk
- 2 tablespoons lime juice, plus lime wedges for serving
- $\frac{1}{4}$ cup chopped fresh cilantro

Method

1. Serve with rice. Our favorite fish sauce is Red Boat 40° N Fish Sauce.
2. Combine chicken, 2 tablespoons fish sauce, and sugar in bowl. Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until shimmering. Add chicken and cook until well browned on all sides and cooked through, 8 to 10 minutes. Transfer chicken to plate and wipe skillet clean with paper towels
3. Add bell peppers and onion to skillet and cook over high heat until crisp-tender and lightly charred, about 7 minutes. Stir in curry paste and remaining 1 tablespoon oil and cook until fragrant, about 1 minute. Stir in coconut milk, bring to boil, and cook until slightly thickened, about 4 minutes. Stir in lime juice, chicken, and remaining 1 tablespoon fish sauce and cook until heated through, about 1 minute. Transfer to platter and sprinkle cilantro over top. Serve, passing lime wedges separately.

Notes

Why This Recipe Works – A combination of fish sauce and brown sugar gives the chicken a complex sweet and savory flavor.

Source: Cook's Country (4 servings)