

## Le' Spice Thai Red Curry Spice Mix Recipe:

### Thai Red Curry



Serve 4

#### **Ingredients**

- 1 Kg chicken breast fillets cut into thin strips
- 2 can of coconut milk
- 3 teaspoon of salt (or adjust to suit your taste)
- 4 teaspoon of sugar
- 2 cup of water equal to the amount of the coconut milk (use the coconut milk can as measuring cup)
- 4 teaspoon of **Le' Spice Thai Red Curry Spice Mix**

#### **Method**

Add 2 can of coconut milk and water into a heavy based saucepan and bring it to boil  
Add the salt, sugar and **Le' Spice Thai Red Curry Spice Mix**  
Let it simmer over medium heat for 5 minutes  
Then add the chicken strips  
Let it simmer over low heat for 30 minutes until the sauce has thickened  
Taste the sauce  
Adjust the salt or the sugar if needed  
You can add your favorite vegetables towards the end  
We love to add green beans and zucchini  
Serve with jasmine rice

