Green Curry Chicken

Ingredients

2 lb chicken breast, diced

3 tablespoons green curry paste

1 can of regular coconut milk

2 tablespoons of fish sauce

1 lb asparagus, cut into thirds

¼ cup of basil leaves

As needed: Salt

1 cup brown rice

2.5 cups water for rice

salt for rice

1. Saute the chicken breast in oil over medium-high heat until cooked through. Set on paper towels until rest of the meal is ready
2. Begin cooking the rice as normal
3. Add the coconut milk to the same pan that the chicken breast was cooked in and bring to a simmer
4. Once the coconut milk is at a simmer, add the green curry paste to dissolve(it’s okay to add the paste when it is frozen, it will thaw in the coconut milk)
5. Add the basil, fish sauce salt and asparagus to the pan and let cook for 5-7 minutes
6. Turn off the heat, add the salt, taste for seasoning and adjust until correct. Let sit on the stovetop until the rice is done
7. Once the rice has finished cooking, in a very large bowl combine the chicken, green curry and vegetables together; portion out and serve.