

# POTATO INSPIRATION

## Thai Chicken and Potato Curry

*A lovely Thai chicken potato curry using waxy NZ potatoes e.g. Nadine, Draga or Frisia.*

### Serves 4-6

Prep Time: 20 Minutes

Cook Time: 23-30 Minutes

Watch the video recipe at <https://fresh.co.nz/2017/10/03/thai-chicken-potato-curry/>

### Ingredients

500g medium waxy potatoes e.g. Nadine or Perlas

1 Tablespoon oil

1 onion

3 Tablespoon Thai green curry paste

400g tin coconut milk

500g chicken breast

100g green beans

1 Tablespoon fish sauce

1 Tablespoon brown sugar

1 teaspoon cornflour

1 lime, juice and zest or 1 kaffir lime leaf, finely chopped

½ teaspoon chilli flakes

Large handful of fresh herbs – coriander/thai basil/basil

Chopped peanuts or cashews, optional to garnish

### Method

1. Chop potatoes into even bite-sized chunks, place in a medium saucepan of boiling water and cook for 5 minutes, or till softened, then drain.
2. Heat the oil in a large frying pan over medium heat and cook the onion for about a minute. Add the curry paste and saute for 2 minutes to release the aromas.
3. Pour in the coconut milk and water and let it come to a simmer for a further 5 minutes.



4. Stir in the fish sauce and sugar, then add the chicken. Turn the heat down slightly, cover and simmer for about 8 minutes or until the chicken is cooked through.
5. Next add the potatoes, green beans, lime zest and juice or kaffir lime and finally mix the cornflour with 1 Tablespoon of the sauce from the dish, then stir. Simmer for a final 5-8 minutes until thickened slightly and heated through.
6. Garnish with freshly chopped coriander or basil, chilli flakes and peanuts/cashews if using.

