

Thai Red Curry Recipe

This quick and easy recipe for Thai red curry utilizes store-bought curry paste to create a flavorful meal in about 30 minutes. This rich and slightly sweet curry is delicious served with jasmine rice and your choice of protein.

Ingredients

Serves 4

For the curry:

- 1 tbsp coconut or vegetable oil
- 1 lb boneless, skinless chicken breast or thighs, cut into bite-sized pieces
- 1 small onion, sliced
- 1 tbsp minced fresh ginger
- 4 cloves garlic, minced
- 3–4 tbsp Thai red curry paste
- 1 (13.5 oz) can full-fat unsweetened coconut milk
- 1 tbsp fish sauce
- 2 tsp brown or palm sugar
- 1 red bell pepper, seeded and sliced
- 1 cup green beans, trimmed
- 1 tbsp lime juice
- ½ cup fresh Thai basil leaves

For serving:

- Cooked jasmine rice
- Fresh cilantro or basil, chopped
- Lime wedges

Instructions

1. **Brown the chicken:** Heat the oil in a large skillet or wok over high heat. Cook the chicken for about 3 minutes until browned, then remove and set aside.
2. **Sauté aromatics:** Reduce heat to medium-high and cook the onion, garlic, and ginger for 1 minute until fragrant.
3. **Bloom the paste:** Stir in the curry paste and cook for another minute.
4. **Create the sauce:** Add coconut milk, fish sauce, and brown sugar, stirring to combine. Bring to a simmer over medium heat, avoiding a hard boil.
5. **Simmer the curry:** Return the chicken to the skillet, add the bell pepper and green beans, and simmer for about 8 minutes until the chicken is cooked and vegetables are tender.
6. **Finish and serve:** Remove from heat, stir in lime juice and basil, and serve over rice, garnished with cilantro or basil and lime.