

How to make a GREEN CURRY (chicken,beef,pork)

By Mr.Worachart Rakkhotr Class m.4/3 no.19

Present to Ms.Netdaw N iphet

Ingredients

1. green curry paste 2 tablespoon
2. chicken slice to a small piece 1 cup
3. coconut milk 2 cup
4. basil leaves 2 tablespoon
5. eggplants cut to a medium size a half of cup
6. chicken soup stock powder 1 tablespoon
7. sugar 2 tablespoon
8. fish sauce 3 tablespoon
9. red chilies slice 2 tablespoon
10. kaffir lime leaves 4 tablespoon



Directions

1. Put coconut milk to a boil in a pan by use medium heat. Boil it around 5 minute
2. Put green curry paste to a pan and stir it.
3. Put the chicken and boil for 1-2 minutes add then put fish sauce sugar and soup stock powder to a pan.
4. Put eggplant, kaffir lime leaves and basil. boil it 5 minute and then serve in a bowl
5. Put coconut milk to a boil in a pan by use medium heat. Boil it around 5 minute
6. Put green curry paste to a pan and stir it.
7. Put the chicken and boil for 1-2 minutes add then put fish sauce sugar and soup stock powder to a pan.
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