

# Thai Green Curry

## Equipment

Red, green and brown chopping boards, two knives, garlic press, frying pan, weighing scales, wooden spoon, can opener, juicer.

## Skills

Weighing and measuring, knife skills, juicing, dicing, using the hob

## Heat transfer

Conduction

## Keywords

Prepare, slice, crush, fry, simmer

## Ingredients

1 tbsp oil

1 onion

1 clove of garlic

80g peas

1 small chicken breast

2 tbsp Thai green curry paste

200ml coconut milk

½ lime

Small bunch coriander

## Method

1. Prepare the vegetables:
  - slice the spring onions;
  - cut the sugar snap peas in half;
  - crush the garlic.
2. On a separate clean chopping board, and using a separate clean knife, cut the chicken into small chunks.
3. Fry the spring onions, garlic and chicken in the oil for 3-4 minutes.
4. When the chicken has turned 'white', stir in the green curry paste, followed by the sugar snap peas.
5. Pour in the coconut milk and simmer for 15 minutes.
6. Squeeze the lime and pour over the curry.
7. Tear the coriander and add to the curry.
8. Serve.