
Thai Green Curry with Chicken and Eggplant

From the Kitchen of Brett Broussard

5 tablespoons Thai green Curry Paste
1/2 onion, sliced
1 eggplant, peeled and cubed 1/2 inch
1 carrot, peeled and shredded
2 large garlic cloves
2 teaspoons fresh ginger
3 tablespoons vegetable oil or canola oil
1 cup chicken stock
14 ounces coconut milk
1 tablespoon brown sugar
2 teaspoons fish sauce
12 ounces chicken thighs 1/3" slices
12 basil leaves

Heat oil in a large heavy based skilled over medium high heat. Add curry paste, garlic and ginger and cook for about 2 minutes so it "dries out." Add chicken broth and stir to dissolve paste. Simmer rapidly for 3 minutes or until liquid reduces by half. Add onions, eggplant, and carrots and saute 5-6 minutes. Add coconut milk, basil leaves, sugar and

fish sauce. Stir, then add chicken. Simmer for about 8-10 minutes or until sauce reduces, the chicken is cooked and the sauce is almost at the thickness you want. Do a taste test. Add more fish sauce to add more saltiness, sugar for sweetness. Serve over jasmine rice, garnish with fresh red chili slices and fresh coriander/cilantro leaves.
