



## THAI RED CHICKEN CURRY

Serves 4

This really is about as easy as curry gets. So, no need to nip out for a quick curry with a difference, this recipe only takes about 20 mins to make, less time than it takes to get to the restaurant.

2 teaspoons olive oil  
450g chicken breast fillets, cut into strips  
1 tablespoon Thai red curry paste  
1 small courgette, halved lengthways and sliced  
1 red pepper, sliced into strips  
1 medium carrot, sliced 1 red onion, quartered then sliced  
400g tin light coconut milk  
1 tablespoon cornflour  
2 tablespoons chopped fresh coriander

### PREPARATION

Heat the oil in a large frying pan or wok over medium-high heat. Add the chicken pieces; cook and stir for about 3 minutes. Mix in the curry paste, courgette, pepper, carrot and onion. Cook and stir for a few minutes.

Whisk together the coconut milk and cornflour to dissolve, then add to chicken mixture. Bring to the boil, then reduce to a simmer over medium heat for 1 minute, or until thickened. Right before serving, stir in the coriander. Serve with wedges of lime.