

Thai Green Curry Chicken

Authentic Thai Green Curry Chicken with coconut milk, aromatic herbs, and vegetables. Easy homemade recipe with creamy texture and perfect spicy-sweet balance.

20 min

PREP

30 min

COOK

50 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 tsp cumin
- 2 tsp cilantro (coriander)
- 2 shallot
- 2 clove garlic
- 2 tsp fresh root ginger
- 1 tbsp lemongrass
- 1 tsp fish sauce
- 1 lb chicken thigh
- 2 cup coconut milk
- 1 tbsp coconut oil
- 1 bell pepper
- 1 lb green bean
- 1 cup basil
- 1 tsp salt
- 1 lime juice

Instructions

1 Toast the spices

Heat a dry skillet over medium heat (160°C/325°F). Add 2 tsp coriander seeds and 2 tsp cumin seeds. Toast for 1-2 minutes, stirring constantly, until fragrant and lightly browned. Transfer to a plate and let cool completely, about 5 minutes.

2 **Make the curry paste**

Grind the cooled toasted spices in a spice grinder or mortar and pestle until fine. Transfer to a food processor and add 2 green chilies, 2 cloves garlic, 2 tsp fresh ginger, 1 tbsp lemongrass, and 1 tsp shrimp paste. Process until smooth, scraping sides as needed, about 2-3 minutes.

3 **Prepare the chicken**

Cut 1 lb chicken into bite-sized pieces, about 1-inch cubes. Season lightly with salt and set aside.

4 **Heat the coconut cream**

Open the can of coconut milk without shaking it. Scoop out the thick cream layer from the top (about 1/2 cup) and heat it in a large skillet or wok over medium-high heat until it begins to bubble and separate, about 2-3 minutes.

5 **Fry the curry paste**

Add the prepared curry paste to the hot coconut cream. Stir constantly and fry for 2-3 minutes until very fragrant and the oil starts to separate from the paste.

6 **Add coconut milk and chicken**

Gradually stir in the remaining coconut milk from the can. Add the chicken pieces and bring to a gentle simmer. Cook for 8-10 minutes, stirring occasionally, until chicken is almost cooked through.

7 **Add vegetables and seasonings**

Add 1 tbsp fish sauce and the bell pepper pieces. Simmer for 5-6 minutes until peppers are tender-crisp and chicken is fully cooked (internal temperature 74°C/165°F).

8 **Finish and serve**

Remove from heat and stir in 1 cup fresh Thai basil leaves until wilted. Taste and adjust seasoning with additional fish sauce if needed. Serve immediately over steamed rice, garnished with 1 tsp sugar and lime wedges.

Tips

Toast whole spices like coriander and cumin seeds before grinding to intensify their flavors and create a more authentic curry paste base.

Always fry the curry paste in the thick coconut cream until fragrant and oil begins to separate - this step is crucial for developing deep, complex flavors.

Use chicken thighs instead of breasts as they remain tender and juicy during the longer cooking process and won't become dry.

Add vegetables in stages based on cooking time - harder vegetables like carrots first, followed by quicker-cooking items like bell peppers and green beans.

Keep the heat at medium-low once coconut milk is added to prevent curdling and maintain the curry's smooth, creamy texture.

Add fish sauce gradually and taste as you go - different brands vary in saltiness and intensity, so adjust accordingly.

Reserve some fresh Thai basil leaves for garnish to add a bright pop of color and fresh herbal aroma when serving.

If the curry becomes too thick during cooking, thin it with a little chicken stock rather than water to maintain rich flavor.