

Thai Curry with Noodles

Ingredients:

100 grams of chicken thighs	1 small chili pepper
1 stalk of lemon grass	Small piece of ginger
1 tbsp of curry powder	3 cloves of garlic
1 small red onion	Fish sauce
1 large carrot	Black pepper (to taste)
3 baby bok choy	1 cup of coconut milk
1 Egg	Thai basil
2 tbsp of Vegetable oil	Cilantro
Half a package of wide straight cut rice noodles	Crispy onion (for garnish)
2 limes	1 tbsp sugar

Steps:

1. In a food processor or blender, combine chili pepper, ginger and garlic until it becomes a paste. Set aside.
2. Place rice noodles in a large bowl and soak in warm water. Set aside.
3. Cut bok choy in quarters, julienne carrots and red onion. Set vegetables aside.
4. Cut 1 stalk of lemon grass into thirds. Set aside.
5. Place the “Remy Olivier Cast Iron Yamato Wok” on your stove and allow it to heat up. Once heated, coat the wok with 1-2 tbsp of vegetable oil.
6. Add chicken thighs to hot oil. Add the juice of 1 lime while chicken is browning.
7. Once your chicken is browned, drain excess liquid.
8. Add 1.5 tbsp of the paste you prepared.
9. Once chicken is cooked through, add lemon grass and a generous table spoon of curry powder (enough to coat chicken).
10. Add 1 tbsp of sugar and 1 cup of coconut milk.
11. Remove wok from heat and deglaze.
12. Add ¼ cup of water and lower the heat until sauce is simmering
13. Add 2 tbsp of fish sauce
14. Let simmer for about 2 minutes
15. Add in 1 egg and stir
16. Add bok choy
17. Remove lemon grass and add in pre-soaked rice noodles
18. Cook until your noodles are cooked through
19. Add 1 cup of shredded carrots and a small handful of Thai basil leaves.
20. If desired, add more fish sauce for taste.
21. Plate your dish and garnish with the juice of half a lime, generous amount of cilantro, red onion and crispy onions.

Tip: You can replace the chicken in this dish with shrimp, tofu, pork and add any vegetables you like.

Essentials