

Thai Coconut Chicken Stir-Fry



Photography by Steve Brown

Ingredients (serves 4)

- 500g chicken breast fillets, thinly sliced
- 1 quantity Thai marinade (see note)
- 1 1/2 tablespoons peanut oil
- 1 medium red onion, cut into wedges
- 1 lemongrass stalk, trimmed, halved, finely chopped
- 1 large red capsicum, sliced
- 115g packet baby corn, halved lengthways
- 150g cup mushrooms, sliced
- 100g green beans, trimmed, halved
- 1/2 cup coconut milk
- 1/4 cup chicken stock
- Cooked rice noodles, to serve

Method

1. Place chicken in a glass or ceramic bowl. Add marinade. Toss to coat. Cover. Cover. Refrigerate for 30 minutes. Drain marinade.
2. Heat 1 tablespoon oil in a wok or large frying pan over medium heat. Stir-fry chicken, in batches, for 2 minutes or until browned. Transfer to a bowl.
3. Heat remaining oil in wok. Add onion, lemongrass, capsicum and corn. Stir-fry for 3 to 4 minutes or until capsicum has softened. Add mushroom and beans. Stir-fry for 1 minute. Return chicken to wok.
4. Add coconut milk and stock. Stir-fry for 1 minute or until sauce is heated through. Serve with noodles.

Notes

- **Thai marinade:** Combine 1/4 cup coconut milk, 2 shredded kaffir lime leaves, 2 crushed garlic cloves, 2 tablespoons sweet chilli sauce and 1 tablespoon brown sugar in a jug. Use with chicken or seafood.

Super saver: Use trimmed chicken thigh fillets instead of breast and save \$\$\$\$. For a heat boost, add 1 small finely chopped red chilli in step 3.

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