

## THAI CURRIED CHICKEN ON JASMINE RICE

### Chicken Curry (per pair)

1	chicken breast
30 ml	oil
5 ml	salt
2 ml	pepper
¼	onion, finely chopped
1	garlic clove, minced
5 ml	fresh ginger, minced
1	fresh red thai chili, minced
2 ml	tumeric
2 ml	cardamon
5 ml	chili powder
2 ml	basil
10 ml	curry powder
10 ml	sugar
150 ml	canned chopped tomatoes + juice
15 ml	tomato paste
125 ml	coconut milk
60 ml	water
5 ml	lime juice
	Fresh basil leaves (minced into a chiffonade)

### Jasmine Rice: (group of 4)

250 ml	rice
500 ml	water
2 ml	salt

### Flavored Roti (group of 4)

250 mL	sherrata flour
125 mL	white flour
185 mL	water
5 mL	oil
5 mL	parsley
5 mL	garlic powder
5 mL	seasoned salt
5 mL	basil

1. Put 500 ml of water in a pot, add the salt and bring to the boil. Then add the rice and stir once. Reduce heat to simmer and cook with the lid on for 20 mins or till water has evaporated. (do not lift lid to peek during cooking time)
2. In a medium bowl mix together the two kinds of flour and all of the dry seasonings. Mix in the water with a fork and stir till the dough comes together. Knead it in the bowl till smooth. Drizzle the oil over top and work the oil in to the dough. Let sit in the bowl for 10 mins to rest. Then divide the dough into 6.
3. Chop up chicken into bite size pieces.
4. In a teflon frypan heat up the oil on medium high heat and add the cardamom, salt, pepper, chili powder, tumeric, curry powder and basil. Cook one minute to blend and heat up the flavors.
5. Add the onions to the frypan and saute for one minute. Add the garlic, ginger and fresh thai chili. Then add the water and cook for a few minutes. Then add the chicken pieces and cook for about 3 mins.
6. Add the diced tomatoes, tomato paste and sugar. Simmer for 10 mins to cook chicken through and blend the flavors. Add the coconut milk and basil leaves and simmer till sauce has thickened. Add lime juice, stir and adjust seasonings and serve over jasmine rice with freshly cooked roti.