



Grilla Bites Presents:

**Coconut Green Curry with Snap Peas & Chicken**

STEP 1: 2 cups brown rice, cook according to package directions.

PREP INGREDIENTS FOR STEPS 2-5 BEFORE YOU BEGIN COOKING

STEP 2: 1 leek, sliced thin

3 each garlic, sliced thin

1 inch ginger, minced

1 Tbs. olive oil

In a large pan sauté leek, garlic & ginger in oil on high @ 1 minute.

STEP 3: 1 cup chicken broth

1 can (14oz.) coconut milk

1 tsp. green curry paste (more if you like it hot!)

Add broth, curry & coconut milk, high simmer until thick @ 5 minutes.

STEP 4: 1 lb. chicken breast, cut in 1/2 inch cube

Add chicken, stir often on low simmer until just done @ 3 minutes.

STEP 5: 1 lb. snap peas, shelled

1 cup green onion, sliced

1 cup cilantro, rough chopped

Remove from heat, add peas & herbs, serve over rice.

Enjoy-

Chef Katie

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