**Green Curry Chicken**

**Sauce:**

1 oz. oil

2 oz. ginger-garlic paste

1 ½ Tbsp. green curry paste

1 can coconut milk

1 Tbsp. fish sauce

Salt and pepper to taste

Sugar to taste

**Ingredients:**

3 chicken leg quarters

½ red pepper, cut into strips

½ green pepper, cut into strips

1 carrot, peeled and sliced in half moons

½ onion, peeled and sliced into strips

2 scallions, cut into large chunks

1 can bamboo shoots

2 cups rice

1 tsp. salt

4 cups water

**INSTRUCTIONS**

**Curry:**

1. Section the leg quarters into legs and thighs.
2. In a large pot over medium heat, heat the oil.
3. Add the ginger-garlic paste and sauté until it becomes very fragrant.
4. Add chicken pieces and brown on all sides.
5. Add the curry paste and cook for 1 minute.
6. Stir in the coconut milk. Bring to a simmer.
7. Add the fish sauce and season with salt and pepper. Cook for at least 3 minutes.
8. While the sauce is cooking, cook the jasmine rice.
9. While the sauce is cooking, cut the peppers into strips.
10. Clean the shrimp like chef showed you.
11. Add the veggies, scallions, and bamboo shoots to the sauce. Cover and cook on medium for 10 minutes.
12. Adjust seasonings to taste.
13. Serve over rice.

**Rice:**

1. Put the water, salt, and rice in a pot with a lid.
2. Turn the pot onto high.
3. When it boils, turn it down to low. In 15-20 minutes you will have cooked rice.