

Thai Style Yellow curry chicken with red pepper pappardelle

Balboa Park Restaurant San Diego

Serve: 2

<http://carlsbadcravings.com/thai-yellow-curry-chicken-recipe/1>

Main dish

- 1/2 tablespoons olive oil
- 1 pound chicken breasts sliced into 1/4" slices then 2" pieces*
- 1/2 large onion, chopped
- 2 cups 1/2" cubed, peeled Yukon potatoes approximately 2 potatoes/12 oz.
- (HdeH don't include if doing the Balboa park dish with pappardelle)
- 2 carrots, sliced
- 2 tablespoons yellow curry paste**
- 2 cups cauliflower florets
- 2 teaspoons freshly grated ginger
- 2 garlic cloves, minced
- 2 13.5 oz. can quality coconut milk
- 1 tablespoon cornstarch
- 2 tablespoons less sodium soy sauce
- 2 tablespoons fish sauce
- 2 tablespoons lime juice
- 1 tablespoon brown sugar
- 1 bay leaf
- 1 teaspoon dried basil

Add later

- 1 cup frozen petite peas, thawed
- chili sauce to taste (optional)

Garnish

- lime juice
- fresh basil
- fresh cilantro

1. Heat oil over medium high heat in large skillet with sides. Add chicken, onions, potatoes, and carrots and curry paste and cook just until chicken is no longer pink. Add cauliflower, ginger and garlic and sauté 1 minute.
2. Whisk some of the coconut milk (about 1 cup) with cornstarch and add to skillet. Add remaining coconut milk along with all remaining ingredients up to peas (don't add peas).
3. Bring to a boil, then reduce to a simmer for 15-20 minutes, uncovered, or until the potatoes are tender if using. Stir in peas and cook just until peas are heated through, about one minute. If you would like a thinner sauce, thin with water/chicken broth. Discard bay leaf.
4. Garnish with optional lime juice (love), fresh basil, cilantro and Sriracha to taste. Serve with rice, noodles, pappardelle, etc

Dish at Balboa Park: Pappardelle pasta, Coconut milk, Lemongrass, Lime leaf, Pease, Cauliflower, Spinach, Chicken and Yellow curry paste

NOTE: unable to replicate the dish rom the Balboa restaurant, I found on the web a similar dish!



Photograph from web page
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