**GREEN CURRY CHICKEN**

(Serves 4)

**Ingredients**

1 T oil

2 cloves garlic, chopped

1 T freshly grated ginger

3 T green curry paste

600 g chicken filet, cut in bite-size pieces

1 can coconut milk

2 T fish sauce

Salt, pepper

Topping: 1 T finely chopped cilantro

In addition: Juice from 1 lime, cooked basmati rice, baby peas

**Instructions**

Heat the oil in a casserole and add garlic and ginger.

Add the curry paste and heat through.

Add the meat and heat until it is cooked through.

Add the coconut milk and fish sauce.

Season with salt and pepper.

Cook the rice, adding the peas in the last five minutes of cooking time.

Sprinkle lime juice and cilantro over the dish when serving.