



## Thai peanut curry



We have often suggested that leftover [peanut sauce](#) from our Satay range can be turned into a delicious curry by adding some coconut milk. Here we have expanded on that idea by giving you the complete recipe to cook from scratch. This is very similar to a curry from Kota Bharu in Malaysia, near the border with Thailand. As it's quite rich, serve with our tangy [green mango salad](#) - in this photo we have made the salad with cabbage instead, which is obviously more widely available! **serves 4**

- 1 tbsp groundnut oil
- 1 small onion, very finely chopped
- 2 cloves garlic, crushed
- 2 tsp dried chilli flakes
- 1 tsp brown sugar
- 2 tsp fish sauce
- 3 tbsp light soy sauce
- 1 tbsp desiccated coconut
- 2 tbsp crunchy peanut butter
- juice of a lime
- 1 can coconut milk
- 500g chicken breast, sliced into bite-sized pieces



bit spicy

- 1 red pepper, sliced
  - handful chopped coriander, to serve
1. Gently cook the onion in the oil until very soft, then add the garlic and chillies.
  2. Add the fish sauce, soy sauce and sugar and cook for a couple of minutes.
  3. Add the coconut milk, bring to a simmer, then add the peanut butter and desiccated coconut and cook gently until thickened. You may want to add water if the sauce is very thick,
  4. Add the chicken and peppers and cook for about 15 minutes until ready to eat.
  5. Add lime juice to taste, and stir in the coriander before serving with rice.