



#### Ingredients:

Green chilli 14%, Soybean oil 13%, Shallot 13%, Sugar 12%, Lemongrass 11%, Galangal 9%, Garlic 9%, Salt 6%, Fish sauce, Turmeric, Sweet basil leaves, Kaffir lime peel, Spices

## **Cooking instruction:**

Stir all welled and serve.

1.Heat the pan, and then add Chef Yuree Green Curry Paste 1 sachet (80g), chicken pieces 250g and vegetable (eggplant, pumpkin) 100 g fried until cooked.

2.When all cook, add water 1 cup( 250 g) and coconut milk 1 cup( 250g) mixed well.

Bring up to boil.

3.To finish, add 2-3 sweet basil leaves and 1-2 kaffir lime leaves, 1-2 red chilli pieces.

# Fried rice with green curry

#### **INGRIDIENTS**

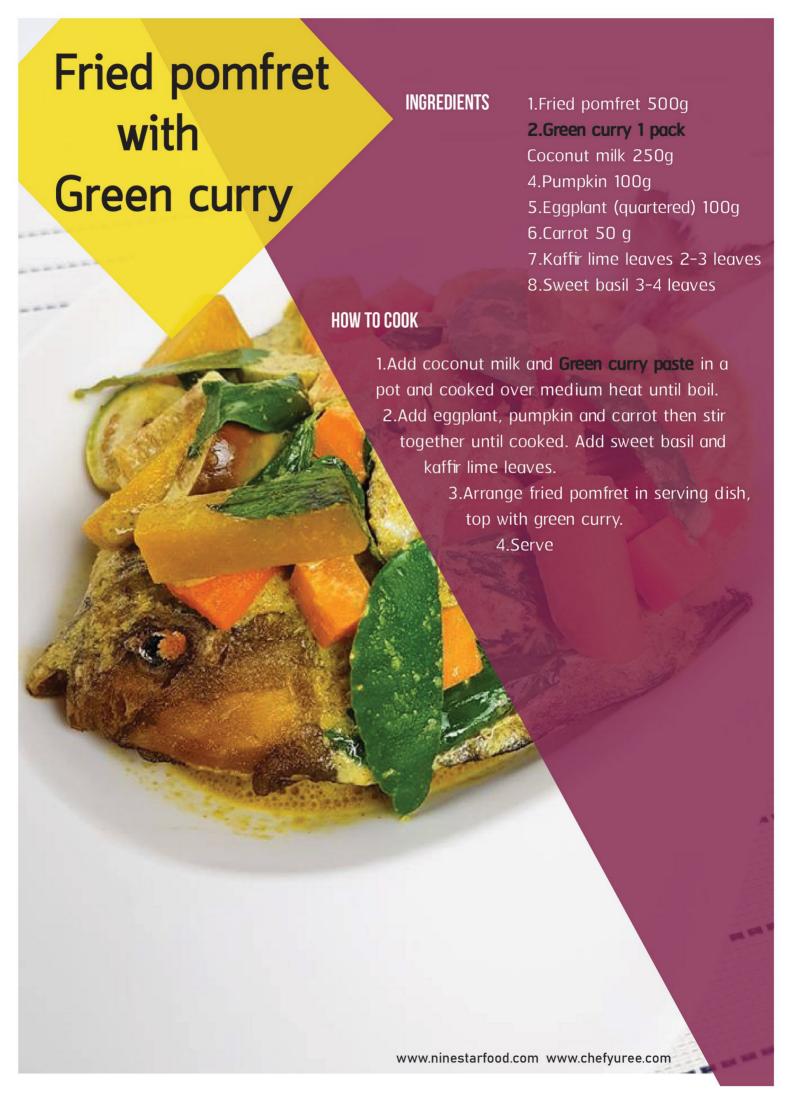
**Green curry paste 1 pack**, Cooked Rice 500g, Chicken slice 200g, coconut milk 50g, Vegetables ( pumpkin, eggplant ) 100g, Sweet basil, Kaffir lime leaves, Red chilli

#### **HOW TO COOK**

- 1. Add **Green curry paste** in wok. Wh<mark>en green curry paste</mark> is hot add chicken slice fry until cooked. Then add coconut milk and vegetables stir until cooked.
- 2. Add cooked rice, stir together then add sweet basil, kaffir lime leaves and red chilli stir to mix well.
- 3. Serve

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# Chicken sandwich with green curry



#### **INGRIDIENTS**

Green curry paste 1 pack, slice of bread 4, chicken slice 50g, coconut milk 1 tbsp, vegetables (romaine lettuce, carrot, tomato slices), mayonnaise 4 tbsp, butter

## **HOW TO COOK**

- 1. Heat a pan, Add Green curry paste and coconut milk stir to mix well, leave it.
- 2. Add mayonnaise stir until mix well.
- 3. Fry chicken with butter till cooked.
- 4. Toast the bread with pan until golden brown.
- 5. Spread butter on one of the slice of bread and layer vegetables over it. Next, place a piece of chicken over vegetables, then pour sandwich with **Green curry**. Complete the sandwich by placing the top slice on.

6.Serve