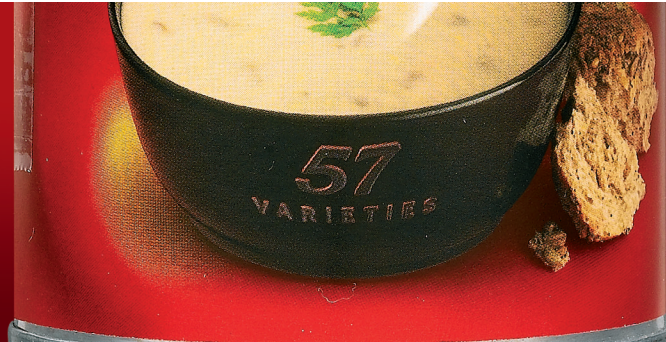


HEINZ

RECIPE

Speedy Thai Green Chicken Curry

Get a taste of Thailand during the week with this speedy curry!



Serves:

4



Preparation Time:

10 minutes



Cooking Time:

20 minutes



**Great served with
boiled or steamed rice**

Ingredients:

- 1 x 400g can **Heinz Cream of Chicken Soup**
- 1 diced onion
- 2 diced peppers
- 1 tbsp vegetable oil
- 4 skinless chicken breasts
- 2 crushed cloves garlic
- 3 tbsp Thai green curry paste
- ½ can Amoy reduced fat coconut milk
- 150g frozen beans
- The juice of 1 lime
- A handful of chopped fresh coriander

Method:

Fry 1 diced onion and 2 diced peppers in 1 tbsp vegetable oil on a high heat for 5 minutes.

Add 4 skinless chicken breasts, cut into bite-sized cubes, 2 crushed cloves garlic and 3 tbsp Thai green curry paste and cook for 1 minute.

Add 1 x 400g can **Heinz Cream of Chicken Soup** with ½ can Amoy reduced fat coconut milk and simmer for 10 minutes until the chicken is cooked.

Add 150g frozen beans and cook for a further 2 minutes.

Stir through the juice of 1 lime and a handful of chopped fresh coriander, season.

Tip: For a change swap the chicken for cooked prawns, add them with the peas so not to overcook them.