

# Thai Yellow Curry with Chicken

**PREPARATION:** 20 minutes

**COOKING:** 30 minutes

## FOR THE CURRY PASTE:

2 T yellow curry powder  
1 T turmeric powder  
1 t ground coriander  
1 t ground cumin  
1 t ground ginger  
1/2 t ground cinnamon  
1/2 t ground white pepper

4 T [Thai Yellow Curry](#) tea (brewed and cooled)  
3 cloves garlic, minced  
1 shallot, chopped  
1 T fish sauce  
1 T soy sauce  
1 T brown sugar

## FOR THE CURRY:

2 T vegetable oil  
1 lb. chicken breast, cut into bite-sized pieces  
1 can (14 oz) coconut milk  
1 C chicken broth  
1 C potatoes, diced  
1 C carrots, sliced

1 red bell pepper, sliced  
1 onion, sliced  
1 C green beans, trimmed  
2 T [Thai Yellow Curry](#) tea (brewed and cooled)  
Fresh cilantro, for garnish  
Lime wedges, for serving

**PREPARE THE CURRY PASTE:** In a blender or food processor, combine all the curry paste ingredients and blend until smooth. Set it aside.

**COOK THE CHICKEN:** In a large pot or wok, heat the vegetable oil over medium-high heat. Add the chicken pieces and cook until browned on all sides. Remove the chicken and set aside.

**COOK THE VEGETABLES:** In the same pot, add a bit more oil if needed, and sauté the onions, potatoes, and carrots for about 5 minutes until they start to soften.

**ADD THE CURRY PASTE:** Add the prepared curry paste to the pot and cook for another 2-3 minutes, stirring constantly to release the flavors.

**ADD LIQUIDS AND SIMMER:** Pour in the coconut milk, chicken broth, and the Thai Yellow Curry tea. Stir well to combine. Bring to a simmer.

**ADD CHICKEN AND VEGETABLES:** Return the chicken to the pot, along with the red bell pepper and green beans. Simmer for about 15-20 minutes, or until the chicken is cooked through and the vegetables are tender.

**SERVE:** Garnish with fresh cilantro and serve with lime wedges on the side. Enjoy it with steamed jasmine rice or your favorite type of rice.