

BASE

ESSENTIALS

Base Essentials Curried Chicken & Rice			
Ingredients:	Quantity	Unit	Notes
Cooked Jasmine Rice	4	cup	
Base Essentials Chicken Base	2	tsp.	
Chicken Breast	2	lbs	Cut into 1" cubes
Red Thai Curry Paste	1/4	cup	
Cocunut Milk	3/4	cup	
Onion	1	cup	Fine Diced
Shallot	1/4	cup	Minced
Cilantro	2	Tbsn	finely chopped
Garlic	2	cloves	Minced
Fresh Ginger	1	Tbsn	grated
Fresh Lime Juice	2	Tbsn	
Salt & Pepper	1	tsp	
Vegetable Oil	3	Tbsn	
Water	1/2	cup	

1. In a sauce pan add oil, add onion and carmelize
2. Add chicken and cooked about 3/4 of the way, remove and set aside
3. Add garlic and saute for 1 minute, add ginger, shallot, lime juice, salt & pepper and red Thai Curry Paste
4. Continue stirring and add coconut milk, water and Base Essentials Chicken Base, cook for 1 minute
5. Add in the chicken and cilantro and saute for 3-4 minutes

