

Phanaeng Gai (Chicken in Phanaeng Curry Sauce)

<Ingredients>

Chicken	180 g
Phanaeng curry paste	2 tablespoons
Crushed peanuts	2 tablespoons
Kaffir lime leaves	4 pieces
Sweet basil leaves	1cup
Red pepper	1piece
Coconut milk	350ml
Palm sugar	1 tablespoon
Fish sauce	2 tablespoons
Small green Thai eggplant	½ cup

<Preparation>

1. Fry two scoops of coconut milk and phanaeng curry paste until fragrant. Stir constantly to achieve a smooth paste. Add chicken and peanuts.
2. When the chicken is done, add the rest of the coconut milk. Season with fish sauce and palm sugar. Add small green Thai eggplants.
3. Simmer for about 5 minutes and add the kaffir lime leaves, small bird chillies and sweet basil leaves. Serve on a plate.