



Recipe Name Green Curry Chicken

Ingredients: 3 cups cilantro (use leaves and stems for extra nutrients) 2 cups mint (leaves and tender stems only – some are too woody) 1-3 jalapenos (we like it spicy and will add 2-3. I find that the sauce mellows with cooking so do not be afraid to go a little bit spicy) 5-6 garlic cloves (depending on size) 1/3 cup fresh lemon juice 1/3 cup water 1 onion, finely chopped 2-3 lbs. boneless, skinless chicken thighs, cut into 1" pieces Avocado oil 1 Tbsp. turmeric 1 tsp. cinnamon 1 tsp. ground cardamom 1/8 tsp. ground cloves 1 can unsweetened canned coconut milk Kosher salt Basmati rice, for serving if desired

Directions

- 1. In the blender, combine cilantro, mint, jalapeno, garlic, lemon juice and water and puree until smooth. Set aside.
- 2. Heat a large deep skillet (at least 3" deep) over medium heat. Once hot, add oil then onions and a sprinkle of kosher salt. Cook, stirring frequently for 3-5 minutes or until dry and translucent.
- 3. Add the chicken and turmeric, raising the heat to medium high and cooking, stirring occasionally, until golden brown in spots, about 7 minutes.
- 4. Add the cinnamon, cardamom and cloves and cook for 1 minute. Add the cilantro puree and coconut milk, stir to combine, and bring to a boil. Once at a boil, turn heat down to medium/low and simmer until the sauce is slightly thickened and the chicken is tender, about 30 minutes. Serve with basmati rice and enjoy!