

GREEN CURRY WITH BC TURKEY & BC NUGGET POTATOES



Yields:
4-6 portions

INGREDIENTS

- 1 BC Turkey Breast - boneless
- 1 BC Eggplant (cut about 1/3 or 1/2 cup)
- 1/3 cup BC Nugget Potatoes - cooked and peeled
- 1/3 cup Sweet Basil leaves
- 1 Large Red BC Chili Pepper (cut the chili in half, remove the seeds & sliced small)
- 2 Fresh Kaffir Lime Leaves (remove the stem from the kaffir lime leaves & tear leaves in half)
- 2-3 tbsp Green Curry Paste
- 1/3 cup Chicken Stock or Vegetable Stock
- 1 cup Coconut Cream
- 1-2 tsp Fish Sauce
- 1/2 tsp White Cane Sugar, to taste
- 1 tbsp Soy Bean Oil or Canola Oil
- 1 tsp Lime Juice or Lemon Juice

DIRECTIONS

1. Cut eggplant into thin slices. Place them in cold water with 1/2 teaspoon of lime juice to prevent discoloring. Leave for 5 minutes.
2. Cut turkey breast in half and then cut crosswise into pieces about 1 cm thick.
3. Cut nugget potatoes into thick sliced pieces about 1/2 cm.
4. Heat oil over low heat in a saucepan and add the green curry paste and 1/4 cup chicken stock. Stir-fry briefly.
5. Add the turkey, kaffir lime leaves and 1/4 cup chicken stock and stir about 1 minute. Add the eggplant, potatoes, chicken stock and stir about 2 minutes.
6. Pour in the coconut cream and mix well. Boil for 1 minute.
7. Add the 1-2 teaspoons of fish sauce and 1/2 teaspoon of cane sugar and cook about 20 seconds. Add the basil and chili. Boil about 20 seconds and remove from heat. Serve hot. Garnish with sweet basil and sliced chili pepper.