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Tempting Indi-Thai Chicken Curry

Ingredients

6 chicken breasts
4 medium onions
6 green chilies - slit (optional)
1 tin of mushrooms
2 medium sized red peppers
2 medium sized yellow peppers
1 cup coconut milk (store bought Nestle coconut milk powder)
5 tbsp Philadelphia cheese
5 tbsp Panang curry paste (readymade/store bought)

Preparation

1. To start with cut chicken into large pieces, wash well, apply little salt and keep aside.
2. In a vessel, put the ghee or oil.
3. Then chop the onions and peppers into large pieces. Then cut the mushrooms into halves. Also, slit the chilies in half. Keep all this aside for frying later.
4. Heat the oil in a large deep pan. You can add 1 tsp of butter for flavour.
5. Then add the curry paste, chicken and chopped up onions for a few minutes before adding the chilie
6. Following that fry the chicken, onions and chilies in the pan for around 8 minutes or till you know the chicken is completely cooked.
7. After that add the peppers in the pan and continue cooking for 5 minutes.
8. Make sure the peppers are soft and semi-cooked.
9. Add in the Philadelphia cheese and stir for a while. You can add more cheese if you want to.
10. To prepare the coconut milk - take half a mug of hot boiling water and add the Nestle coconut powder to it.
11. Stir well so there are no lumps!
12. Then lower the flame and pour in the coconut milk. Stir well.
13. Make sure the cheese and coconut milk blends well in the chicken curry.
14. Let it cook for while till the curry thickens a little - it shouldn't be too watery.
15. Finally, serve with coconut or plain fine rice.

Cooks Note

You can always increase the quantity according to taste and the number of guests being served.
Also, you can replace the chicken with prawns or lamb.
You can add corn as well to the mix of veggies in this dish.
You can always replace the curry paste to the Green Thai or Red Thai Curry paste sold in supermarkets.