

Chicken Panang

<http://thedomesticman.com/2012/08/08/chicken-panang/>



2-3 lbs boneless, skinless chicken thighs, sliced into bite-sized pieces
1 can (13.5 oz) coconut milk
1 can Maesri Panang paste OR
2 heaping tbsp Panang curry paste
2 tsp coconut oil
1/4 cup cashews, chopped
10 Thai basil leaves
1 tsp fish sauce
optional: Thai chili peppers to taste

In a skillet, heat the oil on medium heat for a couple minutes, then add the curry paste, stirring together. Sauté for 3-5 minutes, until aromatic. Add 1/3 of the can of coconut milk and sauté, stirring together, for another two minutes.

Add the chicken and another 1/3 of the can of coconut milk, stirring together. Bring to a simmer, then reduce the heat to med/low. Simmer, uncovered, until the chicken is cooked through. Should take 8-10 minutes. As the chicken is cooking, chop your cashews and set them aside.

Add the chopped cashews, Thai basil leaves, fish sauce, and the remaining 1/3 can coconut milk. This is also a good time to add some crushed Thai chiles if you're looking to spice up the dish. Raise the heat to medium and simmer for another few minutes, until the leaves are soft and slightly darkened.