

# International Center Cooking Course

*featuring*

## Thailand

### **Class Three: by Kuitar Wongsa**

#### Somen Noodles with Green Curry Chicken

##### **\*\*Noodles\*\***

###### Ingredients:

- 1 package Japanese Somen (12 oz.)
- 3 cups water
- 1 teaspoon salt

###### Method:

1. Boil the Somen for 3 minutes.
2. Add salt, continue boiling for 2 more minutes.
3. Drain and rinse in cold water to keep separate.
4. Place on serving plate.

##### **\*\*Chicken Green Curry\*\***

###### Ingredients:

- 1 cup sliced chicken breasts
- 2 cups coconut milk or light cream
- 2 tablespoon green curry paste
- 1 cup sweet peas, 2 tablespoon cooking oil
- 10 thai green egg plants(if any) chopped in half
- 2 green chillies cut length , 12 basil leaves, 2 tablespoon white sugar

###### Method:

1. In a sauce pan heat oil over medium heat.
2. Stir-fry green curry paste for 1 minute.
3. Add Chicken and nampla.
4. Stir-fry until chicken is done.
5. Add coconut milk and sugar, and bring to boil.
6. Add thai green egg plants
7. Let egg plants be cooked. Chicken stock may be added if the soup is too dense.

8. Add sweet peas, green chilli, and basil leaves
9. Stir a few times.
10. Remove from heat
11. Ready to serve with Somen Noodle.