



Green Curry Coconut Chicken Over Sesame Noodles

INGREDIENTS	MEASUREMENTS
Vegetable Oil	2 tbsp
SupHerb Farms Fusions® Asian Mirepoix Blend	½ cup
SupHerb Farms Fusions® Thai Green Curry Paste	3 tbsp
Thai Kitchen® Lite Coconut Milk	1 can
Light Brown Sugar	2 tbsp
Soy Sauce	½ sauce
Nahm Pla Fish Sauce	2 tbsp
Lime Juice	2 tbsp
Chicken Dark and White Meat, cooked and cubed	½ lb.
Sesame Noodles, cooked	½ lb.

PREPARATION

1. Heat vegetable oil in a wok over medium high heat until hot.
2. Add SupHerb Farms Fusions® Asian Mirepoix Blend and SupHerb Farms Fusions® The Green Curry Paste. Stir often to develop the green curry notes for about 2 minutes. Do not allow to burn.
3. Add coconut milk, brown sugar, soy sauce and fish sauce. Stir well and reduce sauce by half.
4. Remove from heat.
5. Add chicken and lime juice.
6. Serve over sesame noodles.