

# Thai-style green curry chicken stir-fry

Total time **60 mins** 15 mins preparation time 30 mins marinating time 15 mins cooking time

Nutritional facts (per portion):  
**2,093 kJ / 500 kcal**

Fat: **26 g** Protein: **44 g**  
Carbohydrates: **22 g**

## INGREDIENTS

2 portion(s)

### Marinated chicken:

**300 g** chicken breast  
**50 ml** [Kikkoman Naturally Brewed Soy Sauce](#)  
**1 tsp** green curry paste  
Juice and zest of 1 lime  
**0.5 tsp** brown sugar

### Vegetables:

**1** onion  
**150 g** aubergine  
**200 g** courgette  
**100 g** mushrooms  
**75 ml** [Kikkoman Naturally Brewed Soy Sauce](#)  
**2** fresh or frozen kaffir lime leaves (optional)  
**1 tbsp** chopped or ground lemongrass  
**0.5 bunch** of Thai basil  
**100 ml** coconut milk  
Oil for cooking (e.g. rapeseed)  
**0.5 bunch** of fresh coriander

## PREPARATION

### Step 1

Cut the chicken into cubes. Mix the Kikkoman Soy Sauce, curry paste, lime juice, zest and brown sugar in a bowl. Thoroughly coat the chicken with the marinade. Set aside for at least 30 minutes.

### Step 2

Cut the onion into thin strips. Dice the aubergine and courgette and quarter the mushrooms. Chop the herbs.

### Step 3

Heat a little cooking oil in the pan. Add the onion and fry for 1 minute. Then add the chicken, fry until golden and remove from the pan.

### Step 4

In the same pan, add the mushrooms and fry until brown. Add the courgette and aubergine and fry for about 2 minutes. Add the chicken, Thai basil, kaffir lime leaves and lemongrass and fry for 1-2 minutes. Finally, add the Kikkoman Soy Sauce and coconut milk and stir-fry until the liquid slightly evaporates.

### Step 5

Serve with the chopped coriander.