

Panang Red Curry

- 1 tbsp panang red curry paste
- 1 cup coconut cream
- 100 g sliced chicken breast or pork
- 7 bitter eggplants
- ½ cup water
- 2 tsp sugar
- 1 tsp fish sauce
- 2 Keffir lime leaves
- 10 sweet basil leaves



Pour coconut cream into pot and add curry paste, turn to medium heat. Stir it together about 3 minutes. Add chicken or pork, stir about 2 minutes. add water once it boils add bitter eggplants. Let it boil 5 minutes, add sugar, fish sauce and let it simmer for 2 minutes. Turn the heat off and add fresh sweet basil and keffir lime leaves. Serve with rice. Enjoy!