

RED CURRY CHICKEN

(from the Bewitching Kitchen, inspired by Fine Cooking)

1 can of coconut milk (13.5 oz)
1/8 to 1/4 cup red curry paste
1 cup chicken broth (or water)
1 Tbs. lemon zest
2 Tbs. light brown sugar
2 tsp. fish sauce
1 Tbs. grated fresh ginger
1 lb. boneless chicken thighs cut into 1/4-thick bite-size strips
3/4 cup canned garbanzo beans, rinsed well
2 cups asparagus, cut in 1-inch pieces
salt to taste
1/2 cup minced cilantro leaves

Shake the can of coconut milk, open it and stir well if not completely smooth. Transfer 1/2 cup of it to a saucepan and simmer for 5 minutes to thicken it up. Don't worry if it starts to separate. Add the red curry paste, whisk for a minute, then add the broth, brown sugar, fish sauce, and the rest of the coconut milk left in the can. Bring to a simmer over high heat, and add the chicken pieces. Lower the heat and simmer, stirring occasionally for about 10 minutes.

Add the lemon zest, ginger, asparagus, and garbanzo beans. Simmer for 5 minutes, adjust seasoning with salt if necessary (fish sauce is salty, you may not need to add additional salt), sprinkle with the fresh cilantro and serve right away over white rice.