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THAI CHICKEN AND RICE BOWL

- 1 1/2 to 2 lbs. boneless, skinless chicken breasts
- 1 can coconut milk, chilled overnight
- 1 tsp. curry powder
- 2 tbsp. vegetable oil
- 2 quarter-size slices fresh ginger
- 6 oz. asparagus, trimmed and sliced diagonally into 1-inch pieces
- 2 green onions, sliced
- 1 clove garlic, minced
- 1 cup cubed (1-inch square), butternut squash, microwaved until almost tender
- 1 tsp. fish sauce
- 2 tsp. soy sauce
- 1 tsp. Thai red curry paste
- Juice of 1/2 lime
- Salt to taste
- 4 to 5 cups cooked jasmine rice
- 1/4 cup minced red onion
- 1/4 cup peanuts
- 1/2 cup chopped cilantro

Trim any fat from chicken. Cut chicken across grain into 1/4-inch wide, 2-inch long strips. Place in a bowl. Open the coconut milk can and drain off and discard the liquid. You will be left with a solid white chunk. Scrape out two tablespoons and add to the chicken along with the curry powder. With hands, massage ingredients until coconut milk melts and chicken is evenly coated. Set aside.

Heat oil in a large, heavy skillet over medium-high heat. Press ginger into the oil, stirring and pressing to extract the flavor. Add asparagus and green onions and stir fry for 1 minute. Add chicken and garlic and stir-fry 2 minutes longer. Stir in squash, fish sauce, soy sauce and red curry paste. Add remaining solid coconut milk and stir until dissolved.

Reduce heat and simmer until chicken is cooked through and sauce has thickened slightly, about 5 minutes. Squeeze in lime juice and season with salt if desired. Ladle over cooked rice in four bowls. Shower with red onion, peanuts and cilantro. Makes 4 servings.