



Thai Green Curry–Coconut Sauce

Ingredients

- 1 1/2 Tablespoons Green Curry Paste
- 2 1/2 14 oz. Cans Unsweetened Coconut Milk
- 1/2 Cup Chopped Fresh Cilantro
- 1/2 Cup Fish Sauce
- 1/3 Cup Brown Sugar
- 2 Cups Chicken Stock
- 1/4 Fresh Pineapple Diced in 1/2" Pieces

Method

1. Combine curry and coconut milk and simmer over medium to low heat for 5 minutes. You may add more or less curry paste to increase or decrease the heat of the finished dish.
2. Add remaining ingredients and continue simmering for 5 minutes.
3. Remove from heat and set aside until service.

This very versatile sauce works well with fish, chicken, tofu or vegetables and is very tasty over pasta or rice.

Serves 6-8

