

# Yellow Curry

with Potatoes and Chicken/Tofu



*Thai coconut milk yellow curry with potatoes and chicken topped with fried onions and fresh coriander ... an easy, satisfying meal!*



## Thai Yellow Curry & Potatoes

### Thai Yellow Coconut Curry Sauce

½ cup chicken or tofu  
1 cup potatoes (diced)  
1 bunch of fresh coriander  
2 shallots (sliced thinly)

### 16 oz Thai Away Yellow Coconut Curry sauce

- Peel and dice potatoes into 3/4" chunks. Steam lightly drain and put aside.
- Lightly sauté or blanch meat or tofu, put aside
- Saute shallots in butter until brown
- In a pot, combine Thai Yellow Curry Sauce, potatoes and chicken/tofu to a boil and simmer (about 5 minutes)
- Before serving, sprinkle with fresh chopped coriander and fried shallots

Serve in bowl with dish of rice beside. Thai curry very rich so add a spoonful at a time on top of your rice and ENJOY!