Thai Coconut Curry Soup

Recipe

Ingredients:

* 125ml rice
* 1 chicken breast
* ½ onion, diced
* 2 cloves garlic, minced
* 30ml coconut oil
* 1 carrot
* 1 (14oz) can coconut milk
* 250ml chicken broth
* 15ml curry powder
* 5ml garam masala
* 5ml lime juice
* Salt and pepper to taste

Method:

1. Add rice and equal parts water into a small pot. Bring to a boil, cover, reduce heat and simmer for about 10 minutes.
2. Dice chicken breast. Put into a frying pan with 15ml coconut oil and sauté until golden.
3. In large soup pot combine 15ml coconut oil with garlic and onion. Cook on medium heat until fragrant. About 3-5 minutes.
4. Add spices and lime juice.
5. Shred carrot with veggie peeler. Add to soup pot. Add can of coconut milk and chicken broth.
6. Bring to a slight boil then reduce to simmer. Add cooked rice and chicken.
7. Sprinkle sliced green onions or bean sprouts on top to serve.









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Thai restaurants near by:

* Closest: One more Thai on scot road and 72nd.
* 2nd: Sandars Thai Garden Restaurant a bit further up scot road
* And 3rd: thai by tahi just on the other side of 88th

Fun facts:

* Rice = the most popular food in the world

Safety:

* With knife
* With peeler
* With cooking chicken

Tips for your presentation:

* Have something written down so you don’t have to memorize everything
* Speak loud and clear, don’t go too fast
* Focus on what you are doing first – there are 2 of you so be safe with what you are doing, other person not cooking can talk if that is an issue
* Share roles
* You don’t need to be talking all the time – ask questions, get volunteers, silence is okay sometimes too but keep us interested