

# Easy Chicken Panang Curry



## Ingredients

1 medium potato, chopped (we used Yukon gold)  
1-3 carrots, chopped  
½ cup green beans, sliced into 1" pieces  
1 small onion, chopped  
1 13.5-oz. can coconut milk  
1-2 tsp. panang curry paste  
10 oz. canned chicken, strained and rinsed  
Sugar, to taste (optional)

## Instructions

Open can of coconut milk and scoop out a few tablespoons of the coconut cream into a large skillet or heavy-bottomed pan. Add one to two tablespoons of curry paste (depending on how strong you want your curry; you can add more if you want it even stronger) and mix until paste is incorporated and mixture is fragrant. Add the rest of the coconut milk.

Add onions, chicken, potatoes, and carrots. Cook for 20 minutes, stirring so it doesn't burn. Add green beans. Cook on medium heat until potatoes and carrots are tender and green beans are cooked but still crunchy.

Time to taste test your curry. If you want more curry flavor, add more curry paste. If you like your curry on the sweeter side, add sugar, a teaspoon at a time.

Serve over starch of choice like rice, noodles, or zoodles. We like to eat it with sticky rice. Enjoy!

For more recipes, visit [islandscene.com](http://islandscene.com)