



Cambodian Style Curry with Chicken and Vegetables

Source: Adapted from Healthy School Recipe's [Chicken Curry Casserole](#)

Arlington Public Schools

Yield: 300 servings

Ingredients:

- 1 cup oil
- 1 lb container yellow curry paste (can sub out with red or green curry paste)
- 3 10 lb cans coconut milk
- 3.5 gallons of water
- 30 lb frozen pepper and onion mix
- $\frac{3}{4}$ cup fresh garlic, minced
- 1 cup of additional fresh or frozen vegetables to add (*sweet potatoes or yellow potatoes, green beans, etc.*)
- 40 lb of chicken strips OR diced chicken
- $\frac{1}{2}$ cup sugar
- 1 lb chicken base
- 2 Tbsp salt

Instructions:

1. Heat tilt skillet with oil. Stir fry fresh minced garlic, peppers and onion. Allow to cook for 6-8 minutes until vegetables become soft.
2. Add curry paste and half of the coconut milk. Stir thoroughly and let simmer in tilt skillet for 5-7 minutes.
3. Gradually add additional vegetables to the curry mixture. Add salt and sugar and continue to let the skillet simmer. Taste and adjust to flavor.
4. Add chicken broth. If chicken broth is not available, add chicken paste with water. Let simmer and gradually add additional coconut milk.
5. Add chicken toward the end, if using chicken, and heat thoroughly (165 F or higher).
6. Serve over rice or with naan bread.