

## Speedy Thai Green Pheasant Curry

This twist on the Thai classic is super easy and can be on the table within 20 minutes - perfect for a speedy mid-week supper.

**Serves:** 4

**Prep time:** 5 mins

**Cook time:** 20 mins

### Ingredients:

#### For the dish:

1tsp Vegetable oil

1 Red onion, sliced

4tbsp Thai green curry paste

800g Light coconut milk

2tbsp Fish sauce

Juice of 2 limes

1tbsp Brined green peppercorns, drained and rinsed (optional)

200g Green beans, trimmed and rinsed

4x Pheasant breasts, cut into long strips

Handful of Thai basil leaves

#### To serve:

Cooked brown rice

Coriander

### Method:

1. Heat the oil in a medium pan, add the onion and fry for 2 minutes.
2. Tip in the green curry paste, and cook for another minute
3. Pour in the coconut milk, fish sauce, lime juice and peppercorns (if using) and bring to a simmer, then add the green beans and pheasant.
4. Cook for 5-7 minutes, or until the pheasant is cooked through
5. Just before serving, add the basil leaves. Serve with brown rice and coriander.