

Thai Chicken-Coconut Curry

Makes 4 servings (1 1/4 cups curry and 3/4 cups rice)

POINTS® value per serving: 6

1 cup light coconut milk

◆ **3 scallions, thinly sliced**

2 Tbsp Thai green curry paste

◆ **2 cups reduced-sodium chicken broth**

1 tablespoon Asian fish sauce

2 tsp packed light brown sugar

Pinch salt

◆ **3/4 pound skinless, boneless, chicken breast, cut into long, thin strips**

1 cup fresh cilantro leaves

3 cups hot cooked jasmine rice

1. Heat the coconut milk in a large heavy saucepan over medium heat. Stir in the scallions and curry paste; cook, stirring frequently, until heated through and smooth, about 3 minutes. Stir in the broth and bring to a boil over medium-high heat, stirring constantly. Reduce the heat to a simmer. Add the fish sauce, brown sugar, and salt; cook stirring occasionally, 2 minutes.
2. Add the chicken to the curry sauce and cook, stirring occasionally, until just cooked through, about 2 minutes. Stir in the cilantro. Ladle the curry evenly into deep bowls and serve with the rice.

Recipe adapted from Weight Watchers Cookbook Hit the Spot©2009, Weight Watchers International Inc. All Rights Reserved.