THAI GREEN PHEASANT CURRY

Ingredients (serves 4):

- 1 tsp vegetable oil
- 1 red onion, sliced
- 4 tbsp green thai curry paste
- 800g light coconut milk
- 2 tbsp fish sauce
- Juice of 2 limes
- 1 tbsp brined green pepercorns
- 200g green beans, trimmed & halved
- 4 pheasant breasts, cut into strips
- Handful of thai basil leaves
- Coriander
- Cooked brown rice

Instructions:

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

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