

## Ingredients:

Serves 4 People

For the Thai Pheasant

- 6 pheasant breasts
- 3 tbsps sunflower oil
- 50g Thai green curry paste
- 400ml coconut milk
- 3 tbsps chopped fresh coriander

For the Glass Noodles

- 200g bean thread noodles
- 3 tbsps sunflower oil
- small piece of fresh ginger, grated.
- 1 clove crushed garlic
- 1 small fresh chilli, finely sliced
- 1tbsps Thai fish sauce (nam pla)
- 2 tbsps caster sugar
- 3 tbsps lime juice
- ½tsp chilli flakes
- 2 sliced spring onions
- handful of Thai basil leaves

Total Preparation & Cooking Time:  
40 minutes

# Thai Pheasant with glass noodles

## Thai Pheasant:

Cut the pheasant breasts into cubes and fry for 5-7 minutes in a wok or large saucepan until cooked.

Drain off any remaining oil, then stir-in the Thai green curry paste and coconut milk. Simmer gently for about 8 minutes.

At the end, stir-in the chopped coriander.

## Glass Noodles:

Meanwhile, soak the noodles in warm water until soft, then drain well.

Heat the oil and fry the ginger, garlic and fresh chilli for a minute. Add the fish sauce, sugar, lime juice and chilli flakes. Stir-in the noodles. Add the spring onions and basil and serve at once with the cooked pheasant.



*Tip:*  
*Bean Thread Noodles (or Glass Noodles) are available from asian food shops and many supermarkets.*

**Bon appetit!**

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