



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: CUCUMBER

Cucumber is good for contributing to our daily vitamin C intake.

1. PEANUT BUTTER CHICKEN

WITH COCONUT RICE

 20 Minutes

 2 Servings

For all the peanut butter lovers - grilled peanut butter chicken served with sweet coconut rice and fresh cucumber salsa.

FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
PEANUT BUTTER SLUG	1 (30g)
LIME	1
CHICKEN THIGH FILLETS	300g
LEBANESE CUCUMBER	1
AVOCADO	1
CORIANDER	1 packet

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + sesame oil (or other), salt, pepper, soy sauce, sweet chilli sauce

KEY UTENSILS

saucepan, grill or frypan

NOTES

Bake the peanut chicken in the oven on 220°C for 15-20 minutes if you prefer!



1. COOK THE COCONUT RICE

Place rice, coconut milk and **1 cup water** into a saucepan and season with **salt**. Bring to the boil, stir, then reduce heat to medium-low. Simmer, covered, for 10-12 minutes (add more water if needed). Take off heat and allow to stand, covered, for 5 minutes.



4. MAKE THE CUCUMBER SALSA

Dice cucumber and avocado, chop coriander. Toss together in a bowl and dress with juice from remaining lime (or to taste), **1/2 tbsp olive oil, salt and pepper**.



2. MARINATE THE CHICKEN

Combine peanut butter, juice from 1/2 lime, **2 tsp oil, 2 tsp sweet chilli sauce and 1 tsp soy sauce** in a bowl. Add chicken and toss to combine well.



5. FINISH AND SERVE

Serve peanut chicken with coconut rice, cucumber salsa and extra **sweet chilli sauce** to taste.



3. COOK THE CHICKEN

Heat a grill or frypan (alternatively cook on the barbecue) with **oil** over medium-high heat. Add chicken and cook for 4-6 minutes on each side or until golden and cooked through.