



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Coconut Milk

Coconut milk is the liquid that comes from blending coconut flesh with water. It gives a great background flavour to curries and dressings.



## A2 Golden Chicken with Coconut Rice and Mint Salsa

Fragrant coconut rice served with curried chicken schnitzels, cooked until golden and finished alongside a fresh tomato, cucumber and mint salsa and garnished with toasted coconut.



20 minutes



2 servings



Chicken

7 October 2022

## Make a curry!

*You can transform this dish into a curry if you prefer a warmer meal! Dice and cook the tomato and chicken with curry powder and coconut milk. Add any extra veggies. Serve with fresh avocado and cucumber on the side.*

## FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
TOMATO	1
LEBANESE CUCUMBER	1
AVOCADO	1
MINT	1 packet
SHAVED COCONUT	1 packet
CHICKEN SCHNITZELS	300g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, curry powder, sweet chilli sauce

## KEY UTENSILS

large frypan, saucepan with lid

## NOTES

You can toss the salsa with 1/2 tbsp sesame oil or soy sauce if you want more flavour but less heat.

Curry powder can vary in strength and spiciness, so use yours accordingly.



### 1. COOK THE COCONUT RICE

Place rice in a saucepan, add coconut milk, **1/4 tsp salt** and **1 cup water**. Bring to a boil, stir, then reduce heat to medium-low. Simmer, covered, for 10-12 minutes. Take off heat and allow to stand, covered, for 5 minutes.



### 2. PREPARE THE SALSA

Dice tomato, cucumber and avocado. Slice mint leaves. Toss together with **1/2 tbsp sweet chilli sauce** (see notes).



### 3. TOAST THE COCONUT

Heat a dry frypan over medium-high heat. Add coconut and toast for 2-3 minutes. Remove from pan and keep pan on heat.



### 4. COOK THE CHICKEN

Coat chicken with **1-2 tsp curry powder** (see notes), **oil, salt and pepper**. Cook chicken in frypan for 4-5 minutes each side or until cooked through.



### 5. FINISH AND SERVE

Divide rice among shallow bowls. Slice and add chicken along with salsa. Garnish with toasted coconut.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

