



Product Spotlight: Lime

Before cutting, roll the lime between your palm and bench top, tenderising the fruit and making it easier to juice!



Golden Chicken

with Coconut Rice and Nectarine Salsa

Curry spiced chicken and creamy coconut rice topped with fresh nectarine salsa with mint and lime. This dish will be a family favourite!



25 minutes



2 servings



Chicken

10 February 2023

Switch it up!

If you prefer a milder flavour, use ground cumin or turmeric to spice the chicken instead of curry powder or use a mixture of honey and soy sauce!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	17g	154g

FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
NECTARINE	1
GREEN CAPSICUM	1
CHERRY TOMATOES	1 packet (200g)
MINT	1 packet
LIME	1
CHICKEN SCHNITZELS	300g

FROM YOUR PANTRY

oil for cooking, salt, curry powder

KEY UTENSILS

large frypan, saucepan

NOTES

You can serve this dish with some sweet chilli sauce or soy sauce if preferred!



1. COOK THE COCONUT RICE

Place rice and coconut milk in a saucepan. Add **1 cup water** and a pinch of **salt**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE SALSA

Dice nectarine and capsicum and quarter tomatoes. Slice mint leaves. Toss together with lime zest and juice from 1/2 lime (wedge remaining). Set aside.



3. COOK THE CHICKEN

Coat chicken with **1–2 tsp curry powder**, **oil** and **salt**. Cook in a frypan over medium-high heat for 4–5 minutes each side or until cooked through.



4. FINISH AND SERVE

Slice chicken schnitzels. Serve on top of rice with salsa and lime wedges (see notes).

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

