DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Lemongrass

To prepare your lemongrass, cut in half lengthways and remove the core. Bash with the end of your knife to release the perfumes before chopping.
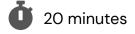
Thai Red Chicken Curry

A Thai-style red coconut curry with tender chicken pieces and fragrant lemongrass, all served on a bed of fluffy rice and finished with lime.

Switch it up!

If you don't feel like a curry, you can add the coconut milk to the rice as it cooks to make coconut rice. Stir-fry the chicken with lemongrass and vegetables. Serve with lime wedges.

🕑 20 minutes   🍴 2 servings   🍗 Chicken

3 February 2023

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	38g	111g

1. COOK THE RICE

Place rice in a saucepan, cover with **300ml water**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

2. SAUTÉ THE VEGETABLES

Slice carrot and wedge tomato. Chop white end of lemongrass (see product spotlight). Add to a frypan over medium-high heat with **oil**. Sauté for 5 minutes until softened.

3. ADD THE CHICKEN

Slice chicken and add to pan as you go. Stir in red curry paste (see notes) and coconut milk. Cover and simmer for 8 minutes.

4. ADD THE SNOW PEAS

Trim and halve snow peas. Add to pan and cook for 2 minutes until tender. Add zest and juice from 1/2 lime (wedge remaining). Season to taste with **soy sauce or fish sauce**.

5. FINISH AND SERVE

Serve chicken curry with rice and lime wedges.

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**