



Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Asian cooking, are rich in oils, so only a couple of leaves are needed to add fragrant flavour.



Yellow Chicken Curry

A Cambodian-style yellow curry with flavours of kaffir lime and coconut served over rice and with a side of garlic Asian greens.



25 minutes



2 servings



Chicken

16 June 2023

Add some extra!

You can add some lemongrass to the curry paste if you have some! Finish the curry with fresh coriander or sliced chilli for added fragrance and flavour.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	56g	41g	38g

FROM YOUR BOX

BASMATI RICE	150g
GINGER	1 piece
RED ONION	1
COCONUT MILK	400ml
CAMBODIAN SPICE MIX	1 packet
DICED CHICKEN BREAST	300g
KAFFIR LIME LEAVES	2
CARROT	1
ASIAN GREENS	1 bunch
GARLIC CLOVE	1

FROM YOUR PANTRY

oil for cooking, pepper, fish sauce

KEY UTENSILS

2 frypans, saucepan with lid, stick mixer or blender

NOTES

You can use soy sauce instead of fish sauce if preferred.

We used coconut oil to cook this dish for extra fragrance.



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. BLEND THE CURRY PASTE

Peel and chop ginger. Roughly chop onion. Blend together with coconut milk, spice mix and **1 tbsp fish sauce** with a stick mixer or blender until smooth (see notes). Set aside.



3. SEAL THE CHICKEN

Heat a frypan over medium-high heat with **oil** (see notes). Add chicken and cook until sealed.



4. SIMMER THE CURRY

Pour curry paste into pan. Crush lime leaves and add to pan. Simmer for 10 minutes until fragrant and slightly reduced. Season with **fish sauce** to taste.



5. COOK THE VEGETABLES

Meanwhile, slice carrot, and trim and slice Asian greens. Heat a second frypan over medium-high heat with **oil**. Add vegetables along with crushed garlic clove. Cook until tender. Season with **pepper**.



6. FINISH AND SERVE

Serve rice with chicken curry and a side of stir-fried vegetables.



Scan the QR code to
submit a Google review!

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

