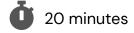




# **Golden Chicken**

# 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.







# 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	300g
COCONUT MILK	400ml
TOMATOES	2
LEBANESE CUCUMBER	1
AVOCADO	1
MINT	1 packet
SHAVED COCONUT	1 packet
CHICKEN SCHNITZELS	600g

#### 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, coconut milk and 1 tin water (400ml) into a saucepan, season with salt. 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 tomatoes, cucumber and avocado. Slice mint leaves. Toss together with 1 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 2-3 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.



