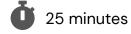




Thai Coconut Chicken

with Rice

A creamy chicken curry, using a unique spice blend from GH Produce, with lime, lemon myrtle and coconut flavours, finished with basil and served over rice.





2 servings



Make it a one-pan!

You can cook the chicken, vegetables and rice all in one pan! Sauté the chicken and vegetables with spice, and add the rice, coconut milk and 1/2 tin (200ml) water.

Cover and cook until rice has absorbed.

FROM YOUR BOX

BASMATI RICE	150g
BROWN ONION	1
DICED CHICKEN BREAST	300g
GREEN CURRY SPICE MIX	1 sachet
CARROT	1
TOMATOES	2
COCONUT MILK	400ml
	1 nookot
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, soy sauce

KEY UTENSILS

large frypan with lid, saucepan with lid

NOTES

You can also garnish the curry with fresh sliced chilli and serve with a wedge of lime if you have some.



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water and bring to the boil. Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



2. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Dice and add onion along with chicken and spice mix. Cook for 5 minutes until browned.



3. SIMMER THE CURRY

Thinly slice carrot into crescents and wedge tomatoes. Add to pan as you go. Stir in coconut milk. Cover and simmer for 10 minutes.



4. FINISH AND SERVE

Season curry with 1-2 tbsp soy sauce. Garnish with basil leaves (see notes). Serve with rice at the table.

