



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: GH Produce

The green curry spice mix from GH Produce features native ingredients, including WA finger lime, Geraldton wax and lemon myrtle.



## B4 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.

 25 minutes

 4 servings

 Chicken

26 August 2022

## 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          | 300g     |
| BROWN ONION           | 1        |
| DICED CHICKEN BREAST  | 600g     |
| GREEN CURRY SPICE MIX | 1 sachet |
| CARROT                | 1        |
| TOMATOES              | 2        |
| COCONUT MILK          | 400ml    |
| TINNED BAMBOO SHOOTS  | 225g     |
| 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 THE CURRY

Drain and rinse bamboo shoots. Stir through curry. Season with **1-2 tbsp soy sauce**.



### 5. FINISH AND SERVE

Garnish curry with basil leaves (see notes). Serve with rice at the table.

**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**

