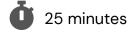




# Thai Coconut Chicken

# 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.





4 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	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.



