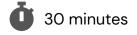




# Chicken Rendang Curry

A flavourful coconut curry with hints of ginger and kaffir lime, served with fragrant red rice and fresh cucumber on the side.







Add some chopped lemongrass, garlic or 1/2 tsp ground chilli to the paste for extra flavour. Garnish with spring onions, fresh coriander or chopped roasted peanuts if you have any.

PROTEIN TOTAL FAT CARBOHYDRATES

40g

## FROM YOUR BOX

RED RICE	150g
RED ONION	1/2 *
GINGER	40g
KAFFIR LIME LEAVES	2
CHICKEN THIGH FILLETS	300g
ZUCCHINI	1/2 *
CARROT	1
COCONUT MILK	165ml
DESICCATED COCONUT	1 packet (30g)
CONTINENTAL CUCUMBER	1/3 *
LEMON	1/2 *

<sup>\*</sup>Ingredient also used in another recipe

### FROM YOUR PANTRY

oil for cooking, soy sauce (or tamari), ground turmeric, salt and pepper

#### **KEY UTENSILS**

large frypan with lid, saucepan, stick mixer or blender, small frypan

#### **NOTES**

Use melted coconut oil or a neutral flavoured oil in the paste if you can.

Watch the coconut carefully and remove from heat as it starts to colour. It will continue cooking in the pan.



## 1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15–20 minutes, or until tender. Drain and rinse.



## 2. BLEND THE PASTE

Roughly chop onion, peel and grate ginger.

Slice lime leaves. Blend together with

1 tbsp soy sauce, 2 tsp turmeric and

2 tbsp oil (see notes) using a stick mixer or blender.



# 3. SAUTÉ THE CHICKEN

Heat a frypan over medium-high heat with oil. Dice and add chicken thigh fillets. Cook for 3-4 minutes until browned. Stir in curry paste and cook for a further 5 minutes until fragrant.



# 4. SIMMER THE CURRY

Slice zucchini and carrot into crescents, add to pan as you go. Pour in coconut milk and 1/3 cup water. Cover and simmer for 10 minutes.



# **5. TOAST THE COCONUT**

Meanwhile, toast desiccated coconut in a dry frypan over medium heat for 1-2 minutes until golden (see notes). Remove from heat.

Slice cucumber into rounds.



## 6. FINISH AND PLATE

Stir toasted coconut through curry. Squeeze in lemon juice and season with salt and pepper. Divide rice, chicken curry and sliced cucumber among plates.

**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** 



