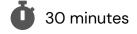




Chicken Rendang Curry

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

FROM YOUR BOX

| RED RICE | 300g |
|-----------------------|----------------|
| BROWN ONION | 1 |
| GINGER | 40g |
| KAFFIR LIME LEAVES | 2 |
| CHICKEN THIGH FILLETS | 600g |
| BABY WOMBOK CABBAGE | 1/2 * |
| CARROT | 1 |
| COCONUT MILK | 400ml |
| DESICCATED COCONUT | 1 packet (50g) |
| CONTINENTAL CUCUMBER | 1/2 * |
| LEMON | 1/2 * |
| | |

^{*}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 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

1/4 cup 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. 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 baby wombok cabbage and carrot into rounds, add to pan as you go. Pour in coconut milk. 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



