



Product Spotlight: Lime

Before cutting, roll the lime between your palm and bench top, tenderising the fruit and making it easier to juice!



Golden Chicken

with Coconut Rice and Nectarine Salsa

Curry spiced chicken and creamy coconut rice topped with a fresh mint, lime and nectarine salsa. This dish will be a family favourite!

 25 minutes

 2 servings

 Chicken

Switch it up!

If you prefer a milder flavour, use ground cumin or turmeric to spice the chicken instead of curry powder or use a mixture of honey and soy sauce!

Per serve: **PROTEIN** 42g **TOTAL FAT** 42g **CARBOHYDRATES** 80g

FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
NECTARINE	1
GREEN CAPSICUM	1
CHERRY TOMATOES	200g
MINT	1 packet
LIME	1
CHICKEN SCHNITZELS	300g

FROM YOUR PANTRY

oil for cooking, salt, curry powder

KEY UTENSILS

large frypan, saucepan

NOTES

You can serve this dish with some sweet chilli sauce or soy sauce if preferred!

For picky eaters, serve the salsa on the side.



1. COOK THE COCONUT RICE

Place **rice** and **coconut milk** in a saucepan. Add **1 cup water** and a pinch of **salt**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE SALSA

Dice **nectarine** and **capsicum** and quarter **tomatoes**. Slice **mint leaves**. Toss together with **zest and juice from 1/2 lime** (wedge remaining). Set aside.



3. COOK THE CHICKEN

Coat **chicken** with **1–2 tsp curry powder**, **oil** and **salt**. Cook in a frypan over medium-high heat for 4–5 minutes each side or until cooked through.



4. FINISH AND SERVE

Slice **chicken schnitzels**. Serve on top of **rice** with **salsa** and **lime wedges** (see notes).



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