



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



4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	43g	31g	80g

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
COCONUT MILK	165ml	2 x 165ml
NECTARINES	2	3
GREEN CAPSICUM	1	2
CHERRY TOMATOES	200g	2 x 200g
MINT	1 packet	1 packet
LIME	1	2
CHICKEN SCHNITZELS	600g	600g + 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 **2 cups water** and a pinch of **salt**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

6P - use 3 cups water and 2 x 165ml coconut milk for the rice.



2. PREPARE THE SALSA

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

6P - use zest and juice from 1 lime.



3. COOK THE CHICKEN

Coat **chicken** with **2-3 tsp curry powder**, **oil** and **salt**. Cook in a frypan over medium-high heat for 4-5 minutes each side or until cooked through.

6P - coat chicken with 3-4 tsp curry powder.



4. FINISH AND SERVE

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



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