



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Coconut milk

Coconut milk is great in both sweet and savoury cooking. For a fun kitchen experiment, try making a sweet coconut rice pudding!





SCAN FOR
RECIPE



2 Mild Turmeric & Coconut Chicken

Tender free-range chicken and wholesome vegetables cooked in a mild curry-style coconut sauce, all served on a bed of fragrant basmati rice.

 30 minutes

 2 servings

 Chicken

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Empty the fridge

Got leftover veggies hanging around in the back of the fridge? You can add them to this dish in step 3! Great veggies to add include zucchini, capsicum, pumpkin, or green beans.

FROM YOUR BOX

BASMATI RICE	150g
SHALLOT	1
GINGER	1 piece
DICED CHICKEN BREAST	300g
CARROT	1
COCONUT MILK	400ml
BROCCOLINI	1
CORIANDER	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, pepper, ground turmeric, ground cumin (see notes), soy sauce

KEY UTENSILS

frypan, saucepan

NOTES

Don't have (or don't like) cumin or turmeric? Replace the spices with curry powder or curry paste of choice!

Use the rice tub to easily measure the right amount of water.



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10–15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



2. FRY THE SHALLOT

Heat a frypan with **1 tbsp oil** over medium-high heat. Slice and add shallot, cook for 3 minutes. Grate ginger to yield 1 tbsp and add with **2 tsp turmeric and 1 tsp cumin**. Cook for 2 minutes



3. ADD THE CHICKEN

Add chicken to pan and cook for 2 minutes. Slice and add carrot with coconut milk and **1/3 tin water**. Cover and simmer for 10 minutes.



4. ADD THE BROCCOLINI

Cut broccolini into 3cm pieces and add to pan. Cook for a further 3 minutes. Season to taste with **pepper and soy sauce**.



5. FINISH AND PLATE

Roughly chop coriander.

Serve rice in bowls and top with chicken. Sprinkle over coriander to taste.

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

