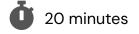




# Thai Basil Chicken

# with Cashews

Inspired by the much-loved Thai stir-fry! Caramelised chicken with Asian greens, cashews and Thai basil served on a bed of basmati rice.





2 servings

Chicken

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES
43g 24g 79g

## FROM YOUR BOX

BASMATI RICE	150g
SHALLOT	1
KAFFIR LIME LEAF	1
CHICKEN MINCE	300g
томато	1
ASIAN GREENS	1 bunch
CASHEWS	40g
THAI BASIL	1 packet

#### FROM YOUR PANTRY

oil for cooking, oyster sauce (see notes), salt, pepper

#### **KEY UTENSILS**

large frypan or wok, saucepan

#### **NOTES**

Coconut oil or sesame oil works well with this dish.

If you don't have oyster sauce, use hoisin sauce instead. You could also use 1 tbsp fish sauce and 1/2 tbsp sugar.





### 1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. COOK THE CHICKEN

Heat a large frypan or wok over mediumhigh heat with **oil** (see notes). Slice **shallot** and thinly slice **lime leaf**. Add to pan along with **chicken**. Leave to cook for 5 minutes.



### 3. ADD THE VEGETABLES

Meanwhile, wedge **tomato**. Rinse and slice **Asian greens**. Add to pan along with **2 tbsp oyster sauce**. Cook for 5 minutes, tossing the vegetables and mince as you go.



## 4. ADD THE CASHEWS & BASIL

Stir cashews and basil leaves through chicken. Season with salt and pepper to taste.



## 5. FINISH AND SERVE

Divide rice and basil chicken among bowls and serve.



