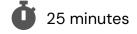






# **Tropical Chicken Risotto**

Lovely mild coconut risotto based on Turban chopstick's Tropical Thai Rice kit cooked with chicken strips and finished with lime and shredded coconut. Served with Asian greens.





2 servings



# Add some extra!

You can grate in a zucchini, diced tomatoes or sweet potato if you want to make extra serves!

PROTEIN TOTAL FAT CARBOHYDRATES

### **FROM YOUR BOX**

CHICKEN STIR-FRY STRIPS	300g
BROWN ONION	1
TROPICAL RICE KIT	1 packet
COCONUT MILK	165ml
RED CAPSICUM	1
ASIAN GREENS	2 bulbs
LIME	1

#### FROM YOUR PANTRY

oil for cooking, soy sauce

#### **KEY UTENSILS**

large frypan with lid, frypan

#### **NOTES**

The spices in the risotto kit are mild and family friendly. If you want to boost the flavour you can add an additional 1-2 tsp curry powder or paste from the pantry. Season the risotto at the end with fish sauce if you have some.

Add more water to risotto if needed.

We used sesame oil for this dish for extra flavour, but any oil of choice works fine. You can also add some crushed garlic.





### 1. SEAL THE CHICKEN

Heat a large frypan with **oil** over high heat. Add **chicken strips** to seal.



## 2. ADD THE ONION & SPICE KIT

Chop and add **onion**, cook for 2 minutes or until softened. Stir in **pineapple** and **spices from the rice kit**, reserving the **shredded coconut** (see notes).



#### 3. SIMMER THE RISOTTO

Add rice and combine well. Stir in coconut milk and 2 1/2 cups water. Dice red capsicum and add to pan (see notes). Cover and simmer for 15-18 minutes over medium heat or until rice is soft, stir occasionally.



# 4. COOK THE GREENS

Slice **Asian greens**. Heat a frypan with **1 tbsp oil** and **1 tsp soy sauce** over high heat (see notes). Cook for 2 minutes on each side or until charred and softened to your liking.



## 5. FINISH & SERVE

Serve in bowls topped with reserved shredded coconut and **lime** cut into wedges with a side of Asian greens.





