




**Product Spotlight:
Turban Chopsticks**


Fragrant jasmine rice filled with slivers of coconut and tropical pineapple pieces, the Tropical Thai Coconut Rice is a meal that everyone will love and convert any fussy little eater.




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.

 25 minutes

 2 servings

 Chicken

Add some extra!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	14g	31g

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.



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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.

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**

