



## 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



4/6 servings



Chicken

### 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.



### 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
4/6 Person:	39g	15g	38g

## FROM YOUR BOX

	4 PERSON	6 PERSON
CHICKEN STIR-FRY STRIPS	600g	600g + 300g
BROWN ONION	1	1
TROPICAL RICE KIT	1 packet	2 packets
COCONUT MILK	165ml	400ml
RED CAPSICUM	1	2
ASIAN GREENS	1 bunch	1 bunch
LIME	1	1

## FROM YOUR PANTRY

oil for cooking, soy sauce

## KEY UTENSILS

large frypan with lid, frypan

## NOTES

The spices in the risotto kit is 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 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. (790)



### 4. COOK THE GREENS

Slice **Asian greens**. Heat a frypan with **1 tbsp oil** and **1/2 tbsp 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**.

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