

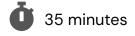




Green Chicken Curry

with Brown Rice

Homemade green curry sauce with kaffir lime leaves, coriander, coconut milk and a hint of chilli cooked with chicken breast pieces and served over wholesome brown rice with your daily dose of greens.







Switch up the veg!

Switch up the greens for roasted eggplant, zucchini, carrot, capsicum or bean shoots for some variation! You can serve this curry with rice noodles if you prefer.

er serve: PROTEIN TOTAL FAT CARBOHYDRATES

4g 16

16g

56g

FROM YOUR BOX

BROWN RICE	150g
KAFFIR LIME LEAVES	2
BROWN ONION	1
GINGER	1 piece
CORIANDER	1 packet
COCONUT MILK	400ml
DICED CHICKEN BREAST	300g
GREEN BEANS	150g
BROCCOLI	1
LIME	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, chilli flakes, fish sauce (or soy sauce)

KEY UTENSILS

saucepan, frypan with lid, stick mixer or blender

NOTES

Add the lime zest to the curry for extra flavour if desired.





1. COOK THE RICE

Place **rice** in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes, or until tender. Drain and rinse.



2. BLEND THE SAUCE

Slice lime leaves (remove stem and core). Chop onion, peel and grate ginger, chop coriander stems and roots (reserve leaves). Blend together with coconut milk, 1 tsp chilli flakes and 1 tbsp fish sauce until smooth using a stick mixer or blender.



3. COOK THE CHICKEN

Heat a frypan with **oil** over medium-high heat. Add **chicken** to pan. Season with **salt and pepper**. Cook for 5-6 minutes or until golden.



4. SIMMER THE CURRY

Trim **beans** and cut into thirds, and **broccoli** into florets. Add to pan along with prepared sauce. Cover and simmer for 6-8 minutes. Squeeze in 1/2 **lime** juice (see notes) and wedge remaining.



5. FINISH AND SERVE

Season curry to taste with **fish sauce** (we used 1/2 tbsp).

Divide rice and curry among bowls. Garnish with reserved coriander and serve with lime wedges.

