



### Product Spotlight: White Quinoa

Quinoa is gluten-free, high in protein and one of the only plant foods to contain all nine essential amino acids.



## Chicken Tikka Bowls

### with Mint Sauce and Quinoa

Spiced chicken breast, crispy cucumber, nutritious alfalfa sprouts and briny pickled onions served on a bed of fluffy quinoa with a drizzle of coconut mint sauce over the top.



30 minutes



4 servings



Chicken

## Make a Curry!

*Make a quick curry using the chicken, red onion and spice mix instead! Pour in coconut milk and 1 tin water. Simmer for 10 minutes and serve over quinoa topped with mint and cucumber.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	16g	45g

## FROM YOUR BOX

WHITE QUINOA	200g
RED ONION	1
MINT	60g
COCONUT MILK	165ml
CHICKEN STIR-FRY STRIPS	600g
CHICKEN TIKKA SPICE MIX	1 packet
LEBANESE CUCUMBER	1
ALFALFA SPROUTS	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper, white wine vinegar, sugar (of choice), soy sauce

## KEY UTENSILS

saucepan, frypan, stick mixer or small blender

## NOTES

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.

**Chicken tikka spice mix:** garlic granules, ground cumin, ground ginger, garam masala, ground paprika.



### 1. COOK THE QUINOA

Place **quinoa** in a saucepan and cover with plenty of water. Bring to a boil and simmer for 10–15 minutes or until tender. Drain quinoa for at least 5 minutes or press it down in a sieve to squeeze out the excess liquid.



### 2. PICKLE THE ONION

In a non-metallic bowl (see notes), whisk together **3 tbsp vinegar**, **1 1/2 tbsp water**, **1 tsp salt** and **1 tsp sugar**. Thinly slice and add **1/2 red onion** to pickle. Set aside.



### 3. MAKE THE SAUCE

Roughly chop **mint** leaves (reserve some for garnish). Blend together with **coconut milk**, **1/2 tbsp vinegar** and **1/2 tbsp soy sauce** using a stick mixer or small blender. Set aside.



### 4. COOK THE CHICKEN

Coat **chicken** with **tikka spice mix**, **2 tbsp oil**, **salt** and **pepper**. Cook in a frypan over medium-high heat for 6–8 minutes until cooked through. Slice and add remaining onion.



### 5. PREPARE THE FRESH SALAD

Slice or dice **cucumber**. Set aside with **alfalfa sprouts**.



### 6. FINISH AND SERVE

Serve chicken, cucumber, sprouts and pickled red onion over quinoa. Drizzle over mint sauce to taste.



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