



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Coriander


All parts of the coriander are edible, including the stems and seeds. It has a fresh, sweet, lemon and nutty flavour that brings life to dishes.



M4 Thai Red Chicken Curry

A delicious creamy red curry with chicken, snow peas and capsicum served over basmati rice and finished with fresh lime.

 25 minutes

 4 servings

 Chicken

June - July 2022

Spice it up!

You can add kaffir lime leaves, lemongrass or grated ginger to the curry for a boost of flavour! Garnish the curry with fresh chilli if desired.

FROM YOUR BOX

BASMATI RICE	300g
BROWN ONION	1
DICED CHICKEN BREAST	600g
RED CAPSICUM	1
RED CURRY PASTE	1 tin
COCONUT MILK	400ml
SNOW PEAS	1 bag (250g)
LIME	1
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, fish sauce or soy sauce

KEY UTENSILS

saucepan with lid, large frypan with lid

NOTES

You can use coconut oil for extra fragrance.

The curry paste can be spicy to some. Start with 1/2 tin curry paste and add more at the end if you prefer more heat. Any leftover paste can be frozen and used another day!



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid and cook on lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. COOK THE CHICKEN

Heat a frypan over medium–high heat with oil (see notes). Slice and add onion along with chicken. Cook for 5 minutes until browned.



3. SIMMER THE CURRY

Slice capsicum. Add to pan along with 1/2 tin curry paste (see notes). Pour in coconut milk and **1/4 cup water**, stir to combine. Cover and simmer for 10 minutes.



4. ADD THE SNOW PEAS

Trim and halve snow peas. Cook for 2–3 minutes until just tender.



5. FINISH THE CURRY

Turn off heat. Season the curry with zest and juice from 1/2 lime (wedge remaining) and **fish sauce** to taste. Garnish with chopped coriander. Serve with rice and lime wedges.

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

