



Product Spotlight: Turban Chopsticks

Made locally by Turban Chopsticks, with aromatic spices and herbs, this Rendang paste creates a rich and luscious curry that will leave you craving more!



Slow Cook Chicken Rendang

Diced chicken thigh fillets, fresh tomatoes and sweet potato cooked in a fragrant Rendang curry, finished with toasted coconut and cucumber and served on fluffy basmati rice.



15 minutes + 4 hours slow cook



Chicken



2-3 servings

Quicker cooking!

Cook this chicken curry in a pan on the stovetop if you prefer! Simmer until chicken cooks through and veggies are tender. Switch out the vegetables to your liking!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	43g	87g

FROM YOUR BOX

BROWN ONION	1
TOMATO	1
SWEET POTATO	400g
RENDANG CURRY PASTE	1 jar
COCONUT MILK	400ml
DICED CHICKEN THIGHS	300g
BASMATI RICE	150g
DESICCATED COCONUT	60g
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, slow cooker, saucepan

NOTES

You can set the cooker to a low heat and cook for 5–6 hours instead.

Keep an eye on the coconut as it toasts in the pan. It takes a moment to start browning but then finishes toasting quite fast!



1. PREPARE THE VEGETABLES

Turn on the slow cooker.

Chop **onion**, **tomato** and **sweet potatoes**. Add to slow cooker with **rendang curry paste** and **coconut milk**.



2. BROWN THE CHICKEN

Heat a frypan with **oil** over high heat. Add **chicken** and cook for 2–3 minutes until browned. Add to slow cooker.



3. SIMMER THE SLOW COOK

Combine everything well and season with **salt and pepper**. Simmer on high heat for 3–4 hours until chicken and vegetables are tender (see notes).



4. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



5. TOAST THE COCONUT

Meanwhile, toast **desiccated coconut** in a dry frypan for 2–3 minutes or until golden (see notes). Stir into curry.



6. FINISH AND SERVE

Dice **cucumber**.

Adjust seasoning of the curry with **salt and pepper** if needed. Serve at the table with rice and garnish with cucumber.



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