

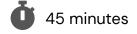




## Roast Massaman Chicken

### with Pineapple Salad

A finger-licking share platter with a tropical feel! Split roast chicken with a Thai massaman marinade, served with coconut rice and a fresh pineapple, mint and cucumber salad.







# BBQ it!

You can cook the chicken on a low setting on the BBQ with the hood down; this will give the chicken a lovely charred flavour!

#### FROM YOUR BOX

SPLIT CHICKEN	1
MASSAMAN CURRY PASTE	2 sachets
BASMATI RICE	300g
COCONUT MILK	400ml
PINEAPPLE	1
RED CAPSICUM	1
LEBANESE CUCUMBERS	2
MINT	1 packet
LIME	1
FRIED SHALLOTS	1 packet

#### FROM YOUR PANTRY

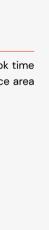
salt

#### **KEY UTENSILS**

oven tray, saucepan with lid

#### **NOTES**

Slashing the chicken helps reduce the cook time in the oven as well as allowing more surface area for the marinade.





#### 1. COOK THE CHICKEN

Set oven to 220°C.

Slash chicken to the bone (see notes). Coat with massaman curry paste and season with **salt**. Place on a lined oven tray and roast for 35-40 minutes or until cooked through.



#### 2. COOK THE RICE

Place rice and coconut milk in a saucepan. Add 1 1/2 cups water and a pinch of salt. Cover with a lid and bring to a boil. Reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



#### 3. PREPARE THE SALAD

Dice pineapple, capsicum and cucumbers. Slice mint leaves. Toss with lime zest and juice from 1/2 lime (wedge remaining).



#### 4. FINISH AND SERVE

Garnish rice and chicken with fried shallots. Serve with pineapple salad and lime wedges.



