



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!



Coconut 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.

 40 minutes

 Chicken

 4/6 servings

Slow it down!

You can cook this dish in a slow cooker if preferred! Add chopped vegetables, chicken, rending paste and coconut milk to a slow cooker and simmer on high heat to a slow cooker and simmer on high heat for 3-4 hours or low heat for 5-6 hours.

Per serve : **PROTEIN** 38g **TOTAL FAT** 33g **CARBOHYDRATES** 85g

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
DICED CHICKEN THIGHS	600g	600g + 300g
BROWN ONION	1	1
TOMATOES	2	3
SWEET POTATOES	400g	400g
RENDANG CURRY PASTE	1 jar	1 jar
COCONUT MILK	400ml	400ml
DESICCATED COCONUT	40g	40g
LEBANESE CUCUMBERS	2	3

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar

KEY UTENSILS

large frypan with lid, saucepan, small frypan

NOTES

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!



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1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml 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.

6P – cover rice with 900ml water.



2. BROWN THE CHICKEN

Heat a frypan with **oil** over high heat. Add **chicken**, season with **salt and pepper** and cook for 2–3 minutes until sealed. Dice and add **onion**. Cook for a further 2–3 minutes until beginning to soften.



3. ADD THE VEGETABLES

Wedge **tomatoes** and dice **sweet potatoes** (2cm). Add to pan along with **curry paste**. Sauté for 1 minute until fragrant.



4. SIMMER THE CURRY

Pour in **coconut milk** and **1 cup water**. Semi cover and simmer for 15–20 minutes until **sweet potatoes** are tender and **chicken** cooked through.



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 **cucumbers** and toss with **1/2 tbsp vinegar, salt and pepper**.

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

6P – toss cucumbers with 3 tsp vinegar.

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