



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



4-6 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
	23g	34g	84g

FROM YOUR BOX

BROWN ONION	1
TOMATOES	2
SWEET POTATO	600g
RENDANG CURRY PASTE	1 jar
COCONUT MILK	400ml
DICED CHICKEN THIGHS	600g
BASMATI RICE	300g
DESICCATED COCONUT	60g
LEBANESE CUCUMBERS	2

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, tomatoes 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 (in batches if needed) for 2-3 minutes until browned. Add to slow cooker as you go.



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 **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.



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.

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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