



Coconut Chicken and Rice

Creamy coconut and turmeric chicken on a bed of rice with
a side of fresh cucumber and tomato.



25 minutes



2 servings



Chicken

FROM YOUR BOX

BASMATI RICE	150g
LEBANESE CUCUMBER	1
TOMATO	1
CHICKEN TENDERLOINS	300g
COCONUT MILK	165ml

FROM YOUR PANTRY

oil for cooking, ground turmeric (see notes), fish sauce (or soy sauce)

NOTES

The tomato can be cooked in pan if preferred.

You could use a curry powder or curry paste to add flavour to the chicken instead.

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1. COOK THE RICE

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

TIP *You can use the coconut milk along with 1 cup water to cook the rice to make coconut rice.*

2. PREPARE THE VEGETABLES

Slice **cucumber** and wedge **tomato** (see notes). Set aside.

TIP *You can dice the vegetables and add spring onion, shallot, coriander or fruit to create a salsa. Dress with lime juice if you have some. Fresh sliced radishes or bean shoots can also be added to bulk up the salad.*

3. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Coat **chicken** with **1 tsp turmeric** and **1/2 tsp fish sauce**. Cook in pan for 3–4 minutes each side. Pour in **coconut milk** and **1/2 tbsp fish sauce**. Cook for 1–2 minutes until warmed through.

TIP *You can add some kaffir lime leaves, crushed garlic, grated ginger or chopped lemongrass to the chicken for extra flavour if you have some. We coated the chicken with 1 tsp ground cumin.*

4. FINISH AND SERVE

Divide **rice**, **chicken** and **salad** among plates.

TIP *Garnish the dish with chopped fresh coriander, mint or toasted coconut. Toasted peanuts or cashews can also be added.*

This recipe has simplified instructions to help lower your meal cost.