



# Coconut Chicken Curry

Chicken and sweet potato curry, flavoured your way! Served on basmati rice.



30 minutes



4 servings



Chicken

## FROM YOUR BOX

BASMATI RICE	300g
SWEET POTATOES	600g
ZUCCHINI	1
TOMATO	1
CHICKEN STIR-FRY STRIPS	600g
COCONUT MILK	165ml

## FROM YOUR PANTRY

oil for cooking, salt and pepper, curry powder or paste (see notes)

## NOTES

You can use garam masala or a blend of ground cumin, coriander, chilli, ginger or mustard seeds instead of curry powder. You could also use a curry paste you may have in the pantry! Adjust the amount used according to taste.

You can serve with naan bread, roti or pappadums if you have some!

## 1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml 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** *Use a rice cooker if you have one.*

## 2. SAUTÉ THE VEGETABLES

Heat a frypan or saucepan over medium-high heat with **oil**. Dice **sweet potatoes** and **zucchini**. Wedge **tomato**. Add all to pan. Stir in **1 tbsp curry powder** (see notes). Cook for 5 minutes until fragrant.

**TIP** *Add some curry leaves or grated ginger for an Indian style curry. For a Thai style curry you can use kaffir limes leaves and lemongrass. Use coconut oil for extra fragrance.*

## 3. ADD CHICKEN AND SIMMER

Add **chicken**. Pour in **coconut milk** and **1/2 cup water**. Simmer for 10 minutes until vegetables are tender. Season with **salt and pepper** to taste.

**TIP** *Use less water for a dry curry. You can use soy sauce, tamari or fish sauce to season.*

## 4. FINISH AND SERVE

Serve **chicken curry** with **rice**.

**TIP** *Garnish the curry with lime wedges, toasted coconut, chopped coriander or fresh chilli.*

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