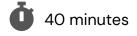


Indonesian Chicken Rice

Golden turmeric roast chicken with a satay peanut sauce, served on red rice with a fresh mint salad on the side.







Add a squeeze of lime juice at the end for extra zing! You could also use a curry paste of choice such as Thai red curry, to coat the chicken instead of turmeric.

PROTEIN TOTAL FAT CARBOHYDRATES

55g

FROM YOUR BOX

SPLIT CHICKEN	1/2
RED RICE	150g
PEANUT BUTTER	1 slug
MINT	1/2 bunch *
LEDANIESE QUOUNADED	1
LEBANESE CUCUMBER	I
RED CAPSICUM	1/2 *
	·
RED CAPSICUM	1/2 *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil (see notes), ground cumin, ground turmeric, fish sauce (or soy sauce/tamari), white wine (or rice wine vinegar), sugar (of choice)

KEY UTENSILS

oven tray, saucepan

NOTES

If you have some, use sesame oil to coat the chicken and dress the salad. This will give the dish added depth of flavour.

If your oven doesn't reach 250°C you can roast the chicken at 220°C instead. Allow for a longer cook time if so.



1. ROAST THE CHICKEN

Set oven to 250°C (see notes).

Combine 1/2 tbsp turmeric, 1/2 tbsp cumin, 1 tbsp fish sauce and 1/2 tbsp oil in a small bowl. Slash the chicken to the bone and coat with marinade. Roast on a lined oven tray for 30-35 minutes or until cooked through.



4. PREPARE THE SALAD

Roughly chop mint leaves. Slice cucumber, capsicum and radishes. Toss with bean shoots, 1 tbsp vinegar and 1 tbsp oil.



2. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15-20 minutes until tender. Drain and rinse.



3. MAKE THE DRESSING

Whisk to combine peanut butter, 1/2 tbsp vinegar, 2 tbsp water, 1 tsp fish sauce and 1/4 tsp sugar until smooth. Set aside.



5. FINISH AND PLATE

Serve rice, chicken and salad at the table with dressing.



