



Product Spotlight: Red Rice

Red rice has a natural red pigment in its bran layer. It has a bold floral flavour which complements Thai flavours such as lemongrass and lime.



4 Indonesian Chicken Rice

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

 40 minutes

 4 servings

 Chicken

5 October 2020

Spice it up!

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.

Per serve: **PROTEIN** 54g **TOTAL FAT** 40g **CARBOHYDRATES** 65g

FROM YOUR BOX

WHOLE SPLIT CHICKEN	1
RED RICE	300g
PEANUT BUTTER	2 slugs
MINT	1/2 bunch *
CONTINENTAL CUCUMBER	1/2 *
RED CAPSICUM	1
RADISHES	1/2 bunch *
BEAN SHOOTS	1 bag (250g)

**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 tbsp turmeric**, **1 tbsp cumin**, **2 tbsp fish sauce** and **1 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.



5. FINISH AND PLATE

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



3. MAKE THE DRESSING

Whisk to combine peanut butter, **1 tbsp vinegar**, **3 tbsp water**, **1/2 tbsp fish sauce** and **1/2 tsp sugar** until smooth. Set aside.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

