

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Kiwi Fruit

High in vitamin C and K as well as a good source of dietary fibre and vitamin E, these are little power capsules!



## 2 Golden Chicken with Coconut Rice

Creamy coconut rice with curry spiced chicken schnitzels, topped with a fresh, colourful salsa with kiwi fruit and mint.

 20 minutes

 2 servings





 Chicken

24 September 2021

*Spice it up!*

*Instead of curry powder, you can season the chicken with ground turmeric, coriander or cumin for a different flavour!*

## FROM YOUR BOX

|  |                |
|--|----------------|
| BASMATI RICE   | 150g           |
| COCONUT MILK   | 165ml          |
| COCONUT FLAKES   | 1 packet (30g) |
| CHICKEN SCHNITZELS  | 300g           |
| LEBANESE CUCUMBER  | 1              |
| KIWI FRUIT   | 1              |
| YELLOW CAPSICUM  | 1/2 *          |
| AVOCADO  | 1              |
| MINT   | 1 packet       |
|  CORN COB           | 1              |
|  BOMBAY BURGER KIT  | 1 packet       |
|  LIME               | 1              |

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, curry powder


## KEY UTENSILS

large frypan, saucepan with lid

## NOTES

Curry powder can vary in strength and spiciness, so use accordingly.

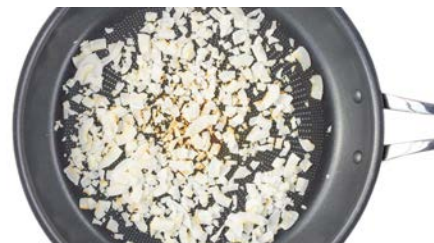
If you're not a fan of fruit in the salsa you can substitute it with tomatoes.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.




### 1. COOK THE COCONUT RICE

Place rice, coconut milk and **1 cup water** into a saucepan and season with **salt**. Bring to the boil, stir, then reduce heat to medium-low. Simmer, covered, for 10–12 minutes (add more water if needed). Take off heat and allow to stand for 5 minutes.



### 2. TOAST THE COCONUT


Add coconut flakes to a dry frypan over medium heat. Toast for 2–3 minutes until golden. Remove from pan and increase heat to medium-high.

 **VEG OPTION** – Remove corn kernels from cob. Combine with dry Bombay mix and 3/4 cup water. Set aside. Toast coconut flakes as above.



### 3. COOK THE CHICKEN

Coat chicken with **1/2 tbsp curry powder, oil, salt and pepper** (see notes). Cook in frypan for 3–4 minutes each side or until cooked through.

 **VEG OPTION** – Heat a frypan with oil over medium-high heat. Spoon 1/4 cupfuls of Bombay mix into pan. Cook (in batches) for 3–4 minutes each side or until cooked through.




### 4. MAKE THE SALSA

Meanwhile, dice cucumber, kiwi fruit, capsicum and avocado. Slice mint leaves and toss all together with **1 tbsp olive oil**.



### 5. FINISH AND SERVE

Slice chicken. Divide among plates with coconut rice and salsa. Garnish with toasted coconut flakes.

 **VEG OPTION** – Divide Bombay patties, coconut rice and salsa among plates. Garnish with toasted coconut flakes and serve with lime wedges.

**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](mailto:hello@dinnertwist.com.au)

