

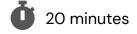




# **Coconut Chicken**

## with Pineapple

Yummy chicken cooked in coconut sauce with kaffir lime leaves and pineapple, served over rice with a side of Asian greens.







#### FROM YOUR BOX

BASMATI RICE	300g
CHICKEN STRIPS	500g
RED CURRY PASTE	1 tin
RED CAPSICUM	1/2 *
GREEN CAPSICUM	1
KAFFIR LIME LEAVES	2
PINEAPPLE PIECES	1 tin (225g)
COCONUT MILK	400ml
PAK CHOY	1 bunch
CHIVES	1/2 bunch *
SWEET POTATO	500g
BAMBOO SHOOTS	1 tin
FRIED SHALLOT & SESAME MIX	1 packet

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil (sesame or other), soy sauce

#### **KEY UTENSILS**

saucepan or rice cooker, large frypan x 2

#### **NOTES**

We used 1 tbsp red curry paste. If you're cooking for young kids you can start with 1/2 tbsp alternatively if you like a bit of heat you can add up to 2 tbsp! You can freeze any leftover curry paste.

You can chop and add pak choy to curry if you like!

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



#### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



#### 4. STIR IN COCONUT MILK

Stir in coconut milk and 1 tbsp soy sauce. Simmer for 5 minutes or until chicken is cooked through.

VEG OPTION - Add drained bamboo shoots along with coconut milk and 1tbsp soy sauce. Cook until sweet potato is soft.



#### 2. SEAL THE CHICKEN

Heat a large pan with **oil** over high heat. Add chicken and cook for 3 minutes, adding 1/2-1 tbsp red curry paste (see notes).

● VEG OPTION - Heat frypan with oil, dice sweet potato and add to pan along with 1/2-1 tbsp curry paste. Cook for 1 minute.



### 5. COOK THE PAK CHOY

Trim, halve and rinse pak choy. Heat another frypan with oil and 2 tsp soy sauce and cook over medium-high heat for 2-3 minutes or until tender.

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#### 3. ADD THE VEGETABLES

Reduce heat to medium. Chop capsicums and roughly tear lime leaves. Add to pan as you go. Stir in pineapple and juice.



#### 6. FINISH AND SERVE

Serve pineapple curry over rice with a side of pak choy. Sprinkle with chopped chives to garnish.

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



