

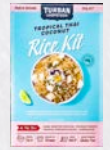


DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Turban Chopsticks


Fragrant jasmine rice filled with slivers of coconut and tropical pineapple pieces, the Tropical Thai Coconut Rice is a meal that everyone will love and convert any fussy little eater.



1 Tropical Chicken Risotto

Lovely mild coconut risotto based on Turban chopstick's Tropical Thai Rice kit cooked with chicken strips and finished with lime and shredded coconut. Served with Asian greens.




 25 minutes

 4 servings

 Chicken

1 February 2021

FROM YOUR BOX

CHICKEN STIR-FRY STRIPS 	600g
BROWN ONION	1
TROPICAL RICE KIT	1 packet
COCONUT MILK	400ml
ZUCCHINI	1/2 *
RED CAPSICUM	1
PAK CHOY	1 bunch
CHIVES	1/2 bunch *
LIME	1
 BAMBOO SHOOTS	1 tin
 CASHEW NUTS	1 packet (100g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil (for cooking, see notes), soy sauce


KEY UTENSILS

large frypan with lid, frypan

NOTES

We used sesame oil for this dish for extra flavour, but any oil of choice works fine.


Add more water to risotto if needed.

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



1. SEAL THE CHICKEN

Heat a large frypan with **oil** over high heat. Add chicken strips to seal.

 **VEG OPTION** - Heat a large frypan with oil over medium heat, see step 2.




2. ADD ONION & SPICE KIT

Chop and add onion, cook for 2 minutes or until softened. Stir in pineapple and spices from the rice kit, reserving the shredded coconut.



3. SIMMER THE RISOTTO

Add rice and combine well. Stir in coconut milk and **1 tin water**. Grate zucchini and dice red capsicum, add to pan. Cover and simmer for 15-18 minutes over medium heat or until rice is soft, stir occasionally.

 **VEG OPTION** - Cook as above, adding in rinsed bamboo shoots.



4. COOK THE GREENS


Halve and rinse pak choy. Heat a frypan with **1 tbsp oil and 1/2 tbsp soy sauce** over high heat. Cook pak choy for 2 minutes on each side or until charred and softened to your liking.



5. FINISH & SERVE

Season risotto with **1 tbsp soy sauce**.

Serve in bowls topped with reserved shredded coconut, chopped chives and lime cut into wedges with a side of Asian greens.

 **VEG OPTION** - Serve as above, scatter with cashew nuts to taste.

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

