



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

 4 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	300g
COCONUT MILK	400ml
COCONUT FLAKES	1 packet (30g)
CHICKEN SCHNITZELS 	600g
LEBANESE CUCUMBERS	2
KIWI FRUITS	2
RED CAPSICUM	1
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.

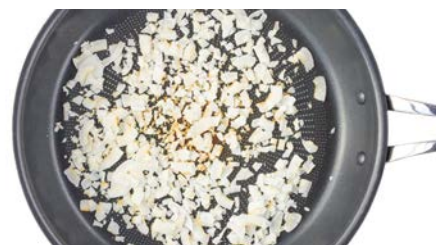
If you're not a fan of fruit in the salsa you can substitute it with tomatoes.

 **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 tin (400ml) 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 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 cucumbers, kiwi fruits, 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**

