



Coconut Red Curry Chicken

with Fragrant Rice and Crispy Shallots

Family Friendly 25-35 Minutes



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Ground Chicken



Tofu



Red Curry Paste



Coconut Milk



Soy Sauce



Lime



Shanghai Bok Choy



Carrot



Crispy Shallots



Basmati Rice

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO COCONUT MILK
A delicious dairy alternative!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Vegetable peeler, measuring spoons, zester, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Tofu	1	2
Red Curry Paste	4 tbsp	8 tbsp
Coconut Milk	1	2
Soy Sauce	1 tbsp	2 tbsp
Lime	½	1
Shanghai Bok Choy	113 g	226 g
Carrot	1	2
Crispy Shallots	28 g	56 g
Basmati Rice	¾ cup	1 ½ cups
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	¾ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Cook rice

- Add **rice**, **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

4



Finish curry

- Add **bok choy**, **soy sauce** and **2 tbsp** (3 tbsp) **water** and **½ tsp** (¾ tsp) **sugar**. Cook, stirring occasionally, until **bok choy** softens slightly, 2-3 min.
- Reduce heat to medium, then stir in **coconut milk**. Cover and cook, stirring occasionally, until **veggies** are tender, 2-3 min. (**NOTE:** If sauce reduces too much, add water, 1 tbsp at a time, until you reach your desired consistency.)
- Season with **salt** and **pepper**, to taste.

2



Prep

- Meanwhile, zest, then cut **half the lime** into wedges (whole lime for 4 ppl).
- Separate **bok choy leaves** from **stems**. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!) Cut **stems** into ½-inch pieces and **leaves** into 2-inch pieces.
- Peel, then halve **carrot** lengthwise. Cut into ¼-inch half-moons.

5



Finish and serve

- Add **lime zest** and **1 tbsp** (2 tbsp) **butter** to the pot with **rice**.
- Fluff **rice** with a fork until **butter** melts.
- Divide **rice** between plates. Spoon **red curry chicken** over top.
- Sprinkle with **crispy shallots**.
- Squeeze a **lime wedge** over plates, if desired.

3



Cook chicken and carrots

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (1 ½ tbsp) **oil**, then **chicken** and **carrots**. Cook, breaking up **chicken** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **salt** and **pepper**.
- Add **curry paste**. Cook, stirring often, until fragrant, 1 min.

If you've opted to get **tofu**, pat dry with paper towels, then cut into ½-inch pieces. Season with **salt** and **pepper**, then cook the **tofu** in the same way the recipe instructs you to cook the **chicken**.



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Dinner Solved!