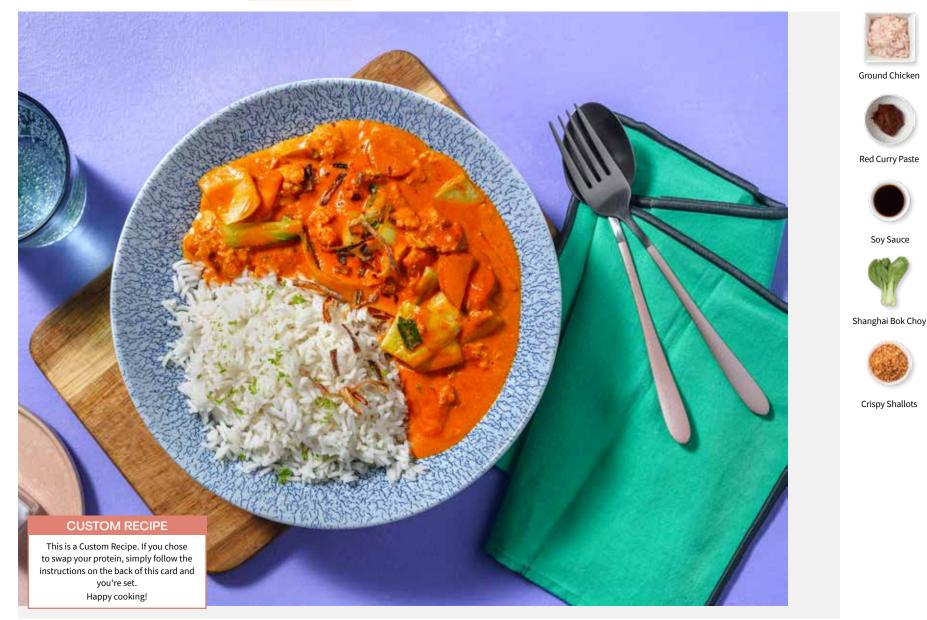


# Coconut Red Curry Chicken

with Fragrant Rice and Crispy Shallots

Family Friendly 25–35 Minutes



- HELLO COCONUT MILK A delicious dairy alternative! Issue with your meal? Scan the QR code to share your feedback.

Coconut Milk

Lime

Carrot

Basmati Rice

## Start here

Before starting, wash and dry all produce.

Measurements within steps	1 tbsp	(2 tbsp)	oil
	2 person	4 person	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	1/2	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.



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#### Cook rice

- Add rice, 1 ¼ cups (2 ½ cups) water and 1/4 tsp (1/2 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.



#### 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 <sup>1</sup>/<sub>4</sub>-inch half-moons.



#### Cook chicken and carrots

- Heat a large non-stick pan over mediumhigh 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 1/2-inch pieces. Season with salt and pepper, then cook the tofu in the same way the recipe instructs you to cook the **chicken**.



#### **Finish curry**

- Add bok choy, soy sauce and 2 tbsp (3 tbsp) water and 1/2 tsp (3/4 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.



### 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.

