

Coconut milk green curry chicken, spicy rice pilaf

Recipe for 4 persons



Description

An Asian dish full of flavor and a little spice! A taste of travel.

Ingredients

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- 4 Unit(s) Green onion
- 2 Tbsp Green cari paste
- 700 Ml Coconut milk
- 4 Unit(s) Chicken breast
- 5 Sprig(s) Coriander
- 1 Unit(s) Lime

- Vegetable oil
- Salt and pepper

Rice

- 1 Cup(s) Basmati rice
- 375 Ml Water
- 5 Ml Curcuma
- 1 Stick(s) Lemongrass

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

Preparation

Cut the chicken breasts into cubes.

Slice the green onions diagonally.

Rice

dwf

Chicken

Heat up your wok with a thread of oil, add the green onions and cook for about 30 seconds until the onions become tender.

Add the curry paste, the coconut milk, the chicken stock concentrate and bring everything to a boil.

Add the chicken, half the coriander and season.

Stir and continue to cook for 8-10 minutes making sure the chicken is cooked through.

Remove from the heat and add the rest of the coriander (save some for a garnish).

Plating

In a bowl, place the rice at the bottom and then place the chicken and curry on top of the rice.

Finish the dish by garnishing with a few coriander leaves.

You can always serve the rice and chicken in separate bowls.

Bon appétit!