

# Coconut milk green curry chicken, spicy rice pilaf - Virtual Workshop Version

## Recipe for 2

### Description

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

### Note

Rinsing the rice will remove as much starch as possible, which will prevent it from sticking during cooking.

### Ingredients

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

#### Rice

- 1 Cup(s) Basmati rice
- 375 Ml Water
- 0.50 Unit(s) Yellow onion
- 5 Ml Curcuma
- 0.50 Stick(s) Lemongrass
- 1 Unit(s) Cloves
- 1 Leaf(ves) Bay leaf

### Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **425 F°**

#### Things to do before the workshop

### Ingredients

Open the can of coconut milk, shake well before.

Make sure that the volume of the cooking water of the rice is 1.5 x more than the volume of the rice

### Materials

- 1 cutting board, 1 large knife (chef), 1 small knife (office)
- 2 clean kitchen towels
- 1 table bin (compost) + forks and tablespoons
- 1 saucepan (cooking rice) + 1 wooden spoon
- 1 colander (rinse the rice and drain it)
- 1 wok or casserole or pan (cooking the chicken)
- 1 large spoon or 1 ladle for serving

#### Preparation with the chef

Cut the chicken breasts into cubes.

Slice the green onions diagonally.

Strip the coriander, keep the leaves in cold water (ice) to keep them fresh.

Rinse the rice under cold water, so that you have clear water flowing out.

Peel and finely chop the onion.

Roughly chop the lemongrass.

### Rice

In a hot saucepan with a drizzle of olive oil, brown the onion, without coloring for a few minutes. Add the turmeric, continue to cook for a few seconds, add the rice (rinse and drain).

Continue to mix until the rice is translucent (pearl), wet with cold water (one and a half times the volume of the rice), add the lemongrass, cloves and dried bay leaf.

Put a lid on, bring everything to a boil, lower the heat to a simmer, cook for 12 to 13 minutes.

Remove from the heat, leave the lid on, it's ready to serve. Make sure you have a good seasoning before placing it on the plates.

### 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!**