

# OUR RECIPE

## Thai Chicken Curry (serves a family of 4-5)

### INGREDIENTS

Coconut milk powder 113 gr or 4 oz

Water 250 ml or 8 ½ floz

HC3S tomato sauce 283 gr or 10 oz  
(see additional recipe)

Oil 1 tbsp

Thai red curry paste 57 gr or 2 oz

Diced chicken 425 gr or 15 oz

Vegetables 283 gr or 10 oz  
(green beans, peas and sweetcorn)

Vegetable stock 1 tspn



### METHOD

1. Prepare the coconut cream by whisking the coconut milk powder into the water, add tomato sauce and sugar.
2. Add a little oil to the pan and cook the chicken until it is no longer pink and cooked through, check temperature with the probe to ensure it has reached at least 80°C. Stir in the curry paste for 1 minute or until fragrant
3. Add vegetables
4. Make the stock, stir in the stock and coconut cream into the pan with meat, cook for 20 minutes then transfer to an oven proof dish
5. Cover and cook in a preheated oven for approximately 40 minutes
6. Check meat is at the correct temperature, thicken if required.
7. Serve with brown or white rice