

OUR RECIPE

MEATY
RECIPE

Thai Chicken Curry

Serves 4-5

INGREDIENTS

- 110g coconut milk powder
- 250 ml water
- 80g homemade tomato sauce
- 1 tbsp oil
- 60g Thai red curry paste
- 425g diced chicken
- 280g vegetables
- 1 tsp vegetable stock



We recommend using green beans, peas and sweetcorn. Use our homemade tomato sauce recipe.

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 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. Serve with brown or white rice.

Serving Suggestion - serve with noodles as an alternative to rice .