

# Thai Yellow Chicken

## Curry with Steamed Rice

Savor a fragrant Thai Yellow Chicken Curry, paired with Steamed basmati Rice.











# Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

# What you'll need

Oil, Salt, Black pepper, Measuring jug, Cooking pot, Chopping board, Knife, and Cooking pan.

# Ingredients (2 persons)

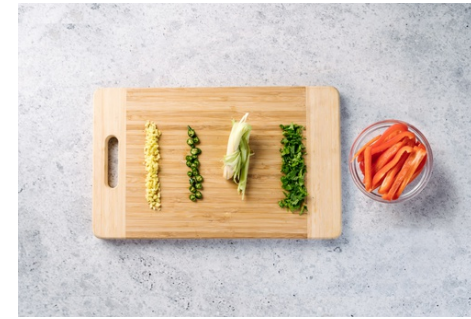
-  Water for Rice 400ML
-  Basmati Rice 180GR
-  Chicken Breast Cubes 280GR
-  Ginger 7GR
-  Green chili 5GR
-  Lemon Grass 20GR
-  Coriander Leaves 7GR
-  Red Bell Pepper 140GR
-  Turmeric Powder 3GR
-  Coriander Powder 4GR
-  Cumin Powder 2GR
-  Fish Sauce 10GR
-  Coconut Milk 250GR
-  Home Made Vegetable Stock 50ML

## Method



### Cook the Rice

Boil **water** with a pinch of **salt**, wash the **basmati rice**, cook it uncovered for 1-3 minutes, then cover and simmer on low for 10 minutes. Remove from heat once done.



### Prep the Ingredients

Finely chop **ginger** and **coriander**, chop the **green chili**, bruise and tie the **lemongrass**, and thinly slice **red bell pepper**.



### Pan-fry the Chicken

Heat **oil** in a pan, season **chicken** with **salt** and **black pepper**, and cook until brown, about 6-8 minutes. Add **ginger**, cooking for 30 seconds, then **turmeric**, **coriander**, **cumin powder**, and **lemongrass**, stirring for another 20-30 seconds.



### Simmer the Coconut Milk

Mix in **fish sauce**, **coconut milk**, **water**, and **vegetable cube**, add **green chili**, and simmer for 5-9 minutes.



### Final Touches

Include **red bell pepper**, simmer for 4-7 minutes until **sauce** reduces, discard **lemongrass**, season with **salt** and **pepper**, and stir in **coriander leaves**.



### Serve and Enjoy!

Serve the **fragrant rice** topped with the flavorful **chicken curry**.

Allergens **Fish**