KIKKOMAN

Red Thai curry with chicken and coconut

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
2,932 kJ / 703 kcal

Fat: **32.2 g** Protein: **41.7 g**
Carbohydrates: **57.7 g**

INGREDIENTS

4 portion(s)

For the spicy nuts:

50 g	mixed nuts, e.g. cashews, hazelnuts, pecans, peanuts
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	brown sugar

For the curry:

200 g	rice, e.g. basmati
500 g	chicken breast fillet
2	red peppers
1 bunch	spring onions
2	carrots
200 g	mangetout (or frozen peas or green beans)
2 tsp	red curry paste
2 tsp	Kikkoman Toasted Sesame Oil
400 ml	coconut milk
75 ml	Kikkoman Naturally Brewed Soy Sauce
	A few coriander leaves (or Thai basil)

PREPARATION

Step 1

For the spicy nuts:

50 g mixed nuts, e.g. cashews, hazelnuts, pecans, peanuts - **3 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** brown sugar

Roughly chop the nuts. Heat the Kikkoman Soy Sauce with the sugar, add the nuts and glaze. Transfer to baking paper and leave to cool.

Step 2

200 g rice, e.g. basmati - **500 g** chicken breast fillet - **2** red peppers - **1 bunch** spring onions - **2** carrots - **200 g** mangetout (or frozen peas or green beans) - **2 tsp** red curry paste - **2 tbsp** Kikkoman Toasted Sesame Oil **400 ml** coconut milk - **75 ml** Kikkoman Naturally Brewed Soy Sauce

Cook the rice according to the packet instructions. Cut the chicken into pieces. Cut the peppers into strips, spring onions into rings, carrots into slices, and halve the mangetouts. Sauté the curry paste in hot Kikkoman Sesame Oil in a wok. Add the coconut milk, approx. 100 ml water and the Kikkoman Soy Sauce, and bring to the boil.

Step 3

A few coriander leaves (or Thai basil)

Add the chicken and simmer for about 5 minutes. Add the vegetables and cook for a further 5 minutes. Cut the coriander into strips. Garnish the curry with the coriander and the spicy nuts and serve with the rice.