

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.