KIKKOMAN

Thai-style green curry chicken stir-fry

Total time **60 mins** **15 mins** preparation time **30 mins** marinating time **15 mins** cooking time

Nutritional facts (per portion):
2,093 kJ / 500 kcal

Fat: **26 g** Protein: **44 g**
Carbohydrates: **22 g**

INGREDIENTS

2 portion(s)

Marinated chicken:

300 g	chicken breast
50 ml	Kikkoman Naturally Brewed Soy Sauce
1 tsp	green curry paste
	Juice and zest of 1 lime
0.5 tsp	brown sugar

Vegetables:

1	onion
150 g	aubergine
200 g	courgette
100 g	mushrooms
75 ml	Kikkoman Naturally Brewed Soy Sauce
2	fresh or frozen kaffir lime leaves (optional)
1 tbsp	chopped or ground lemongrass
0.5 bunch	of Thai basil
100 ml	coconut milk
	Oil for cooking (e.g. rapeseed)
0.5 bunch	of fresh coriander

PREPARATION

Step 1

Cut the chicken into cubes. Mix the Kikkoman Soy Sauce, curry paste, lime juice, zest and brown sugar in a bowl. Thoroughly coat the chicken with the marinade. Set aside for at least 30 minutes.

Step 2

Cut the onion into thin strips. Dice the aubergine and courgette and quarter the mushrooms. Chop the herbs.

Step 3

Heat a little cooking oil in the pan. Add the onion and fry for 1 minute. Then add the chicken, fry until golden and remove from the pan.

Step 4

In the same pan, add the mushrooms and fry until brown. Add the courgette and aubergine and fry for about 2 minutes. Add the chicken, Thai basil, kaffir lime leaves and lemongrass and fry for 1-2 minutes. Finally, add the Kikkoman Soy Sauce and coconut milk and stir-fry until the liquid slightly evaporates.

Step 5

Serve with the chopped coriander.