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SRAM MTH 746 MTB 32H Rear Disc Hub, 12x148mm, Boost, New In Box

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SRAM MTH 746 MTB 32H Rear Disc Hub, 12x148mm, Boost, New In Box



\$95.99

This thing totally spins around and around.



SRAM MTH 746 Rear MTB Disc Hub

12 x 148mm (Boost)

I.S. 6-Bolt

32H

Black

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**SRAM MTH 746 MTH746 32H Rear Disc Hub, 12x148mm, Boost, New In Box**

**\$95.99**

This thing totally spins around and around.

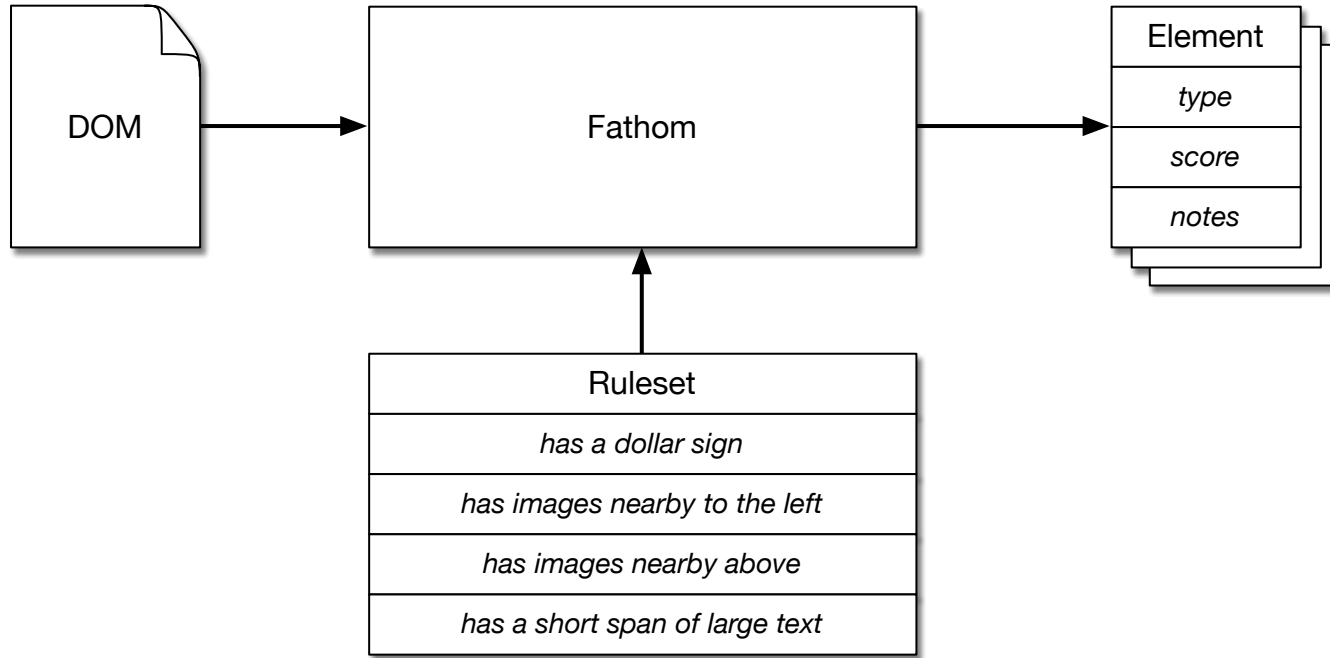


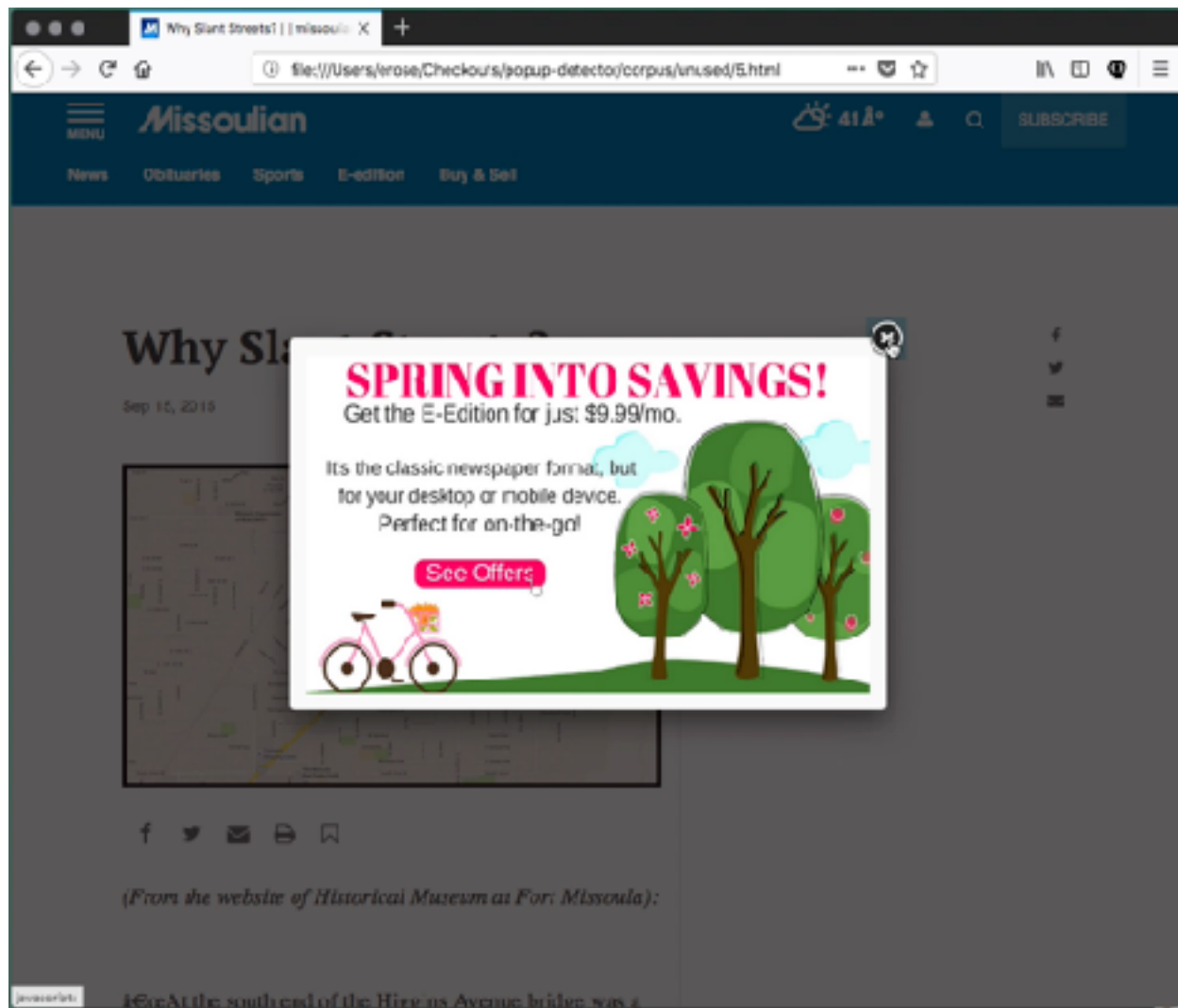
**SRAM MTH 746 Rear MTB Disc Hub**  
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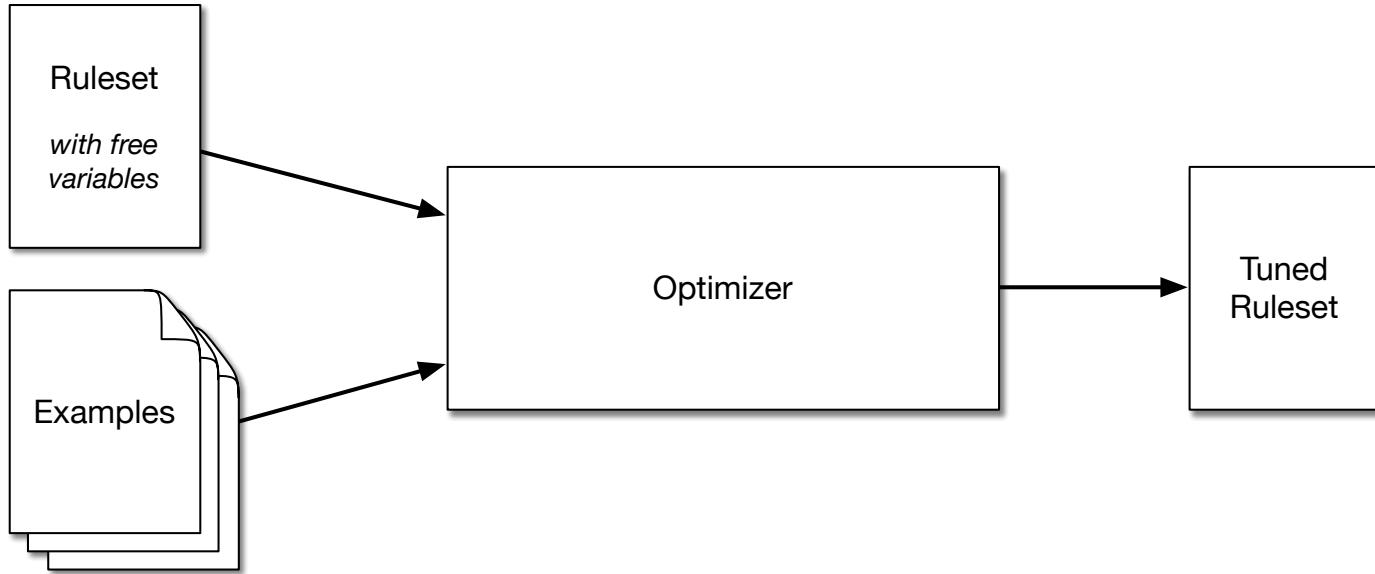


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The Chicken Curry in Coconut Milk Recipe - Allrecipes.com

https://www.allrecipes.com/recipe/558543/the-chicken-curry-in-coconut-milk/

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### The Chicken Curry in Coconut Milk

★★★★★  
(34) made it 130 reviews 11 photos

Recipe by NELL KISS

"This recipe is one of the best I have ever tried. If you don't have fish sauce available, try making it with soy sauce!"



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Ingredients [3 in 1](#) [Instructions](#) [Reviews](#)

- 2 tablespoons vegetable oil
- 1 teaspoon ground turmeric
- 1 teaspoon coconut milk
- 1 teaspoon fish sauce
- 1/2 cup light coconut milk
- 1/2 cup chopped fresh cilantro
- 1 1/4 pounds skinless, boneless chicken breast meat - cut into strips
- 1 onion, coarsely chopped
- 1 red bell pepper, cut into strips

**Specialty Ingredients:**

- Seasoning Paste**  
Ingredients: 1/2 cup oil, 1/2 cup onion, 1/2 cup garlic, 1/2 cup ginger, 1/2 cup turmeric, 1/2 cup coriander, 1/2 cup cumin, 1/2 cup fennel, 1/2 cup cardamom, 1/2 cup cloves, 1/2 cup black pepper, 1/2 cup salt.
- Spiced Coconut Paste**  
Ingredients: 1/2 cup oil, 1/2 cup onion, 1/2 cup garlic, 1/2 cup ginger, 1/2 cup turmeric, 1/2 cup coriander, 1/2 cup cumin, 1/2 cup fennel, 1/2 cup cardamom, 1/2 cup cloves, 1/2 cup black pepper, 1/2 cup salt.
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The Chicken Curry in Coconut Milk Recipe - Allrecipes.com

https://www.allrecipes.com/recipe/558543/the-chicken-curry-in-coconut-milk/

### Ingredients

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- 1 teaspoon fish sauce
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- 1/2 cup chopped fresh cilantro
- 1 1/4 pounds skinless, boneless chicken breast meat - cut into strips
- 1 onion, coarsely chopped
- 1 red bell pepper, cut into strips
- 1 tablespoon ground turmeric
- 1 teaspoon coconut milk
- 1 teaspoon fish sauce
- 1/2 cup light coconut milk
- 1/2 cup chopped fresh cilantro

**Directions**

Prep: 25m Cook: 30m Ready in: 32m

- Heat the oil in a large skillet over high heat; heat the curry paste in the oil about 30 seconds. Add the chicken and cook another 3 minutes. Stir in the onion, bell pepper, lemon zest, coconut milk, fish sauce, and lemon juice; bring to a boil; cook until the chicken is cooked through, 5 to 7 minutes. Sprinkle cilantro over the dish; stir. Serve hot.

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