

Thai Green Curry

chicken, baby corn,
mange tout, coconut,
rice, and lime



#000004

don't know what it is to
sauté? scan this code and
we'll give you a run down
on some terms chef's use
that might just impress
your friends!



In your box you will find:

- **Shredded chicken breast**
- **Thai green sauce**
- All of your **veggies**
- **Rice**
- **Coconut milk**

First up, get a saucepan on the heat and fry off the chicken pieces, once that has browned add all of your sauce, the coconut milk and the veggies that we have **blanched** for you already.

Once that reaches the boil take the heat down and simmer while you cook your rice, put the contents of the rice packet in a saucepan, cover with cold water and cook!

By the time the rice has cooked the sauce will have **reduced** perfectly, the veggies will be perfectly cooked and the flavours will be ready to take over your evening!

Drain the rice, place it in your bowl and add it to your curry.. give a little squeeze of the lime over the top for that final little touch - then you're ready to tuck in

Plating is down to you! You can make it look as fancy as you like or just thrown on a plate. We **supply the taste** you **supply the presentation**.

Words in green are defined at supplythetaste.com/stuck (qr code on the front) if you need a little help.