



# Thai Chi Curry R

## Cooking Time

On2Cook: 4:00 mins    Normal Cooking: 30 mins

**Accessories:** Pan Honeycomb (Non-Stick), Silicone Stirrer

## Ingredients

- |        |                                    |
|--------|------------------------------------|
| 20 g   | Oil                                |
| 281 g  | Chicken & Exotic Vegetables        |
|        | 10 g Chopped Garlic                |
|        | 30 g Chopped Onion                 |
|        | 50 g Red Bell Pepper, 50 g Carrots |
|        | 40 g Mixed Zucchini                |
|        | 1 g Basil leaves, 100 g Chicken    |
| 75 g   | Fresh Thai Red Curry Paste         |
|        | 60 g Fresh Thai Red Curry Paste    |
|        | 5 g Aromat Powder                  |
|        | 10 g Whole Chilli Paste            |
| 350 ml | Water                              |
| 130 g  | Coconut Milk Powder Mix            |
|        | 115 g Coconut Milk Powder          |
|        | 15 g Cornflour                     |

### Step 1

0:30 secs

20 g Oil

I 100

M 0

### Step 2

1:00 min

Vegetables

281 g Chicken & Exotic

I 60

M 100

### Step 3

0:20 secs

Paste

75 g Fresh Thai Red Curry

I 100

M 100

### Step 4

1:30 mins

350 ml Water

I 100

M 100

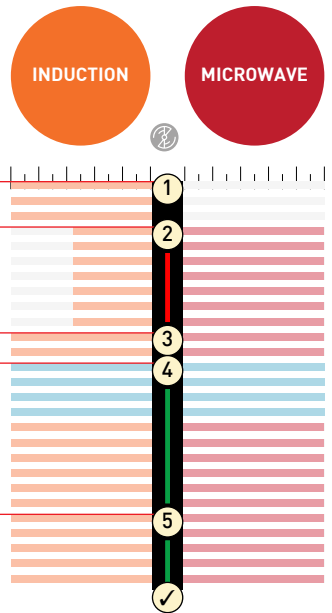
### Step 5

0:40 secs

Coconut Milk Powder Mix

I 100

M 100



**Total Output:**  
750 G