



# Thai Chi Curry G

## Cooking Time

On2Cook: 4:30 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
105 g	Fresh Thai Green Curry Paste
	60 g Fresh Thai Green Curry Paste
	5 g Aromat Powder
	40 g Spinach Paste
350 ml	Water
110 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

1:30 mins

Vegetables

201 g Chicken & Exotic

I 60

M 100

### Step 3

0:20 secs

Paste

105 g Fresh Thai Green Curry

I 100

M 100

### Step 4

1:30 mins

350 ml Water

I 100

M 100

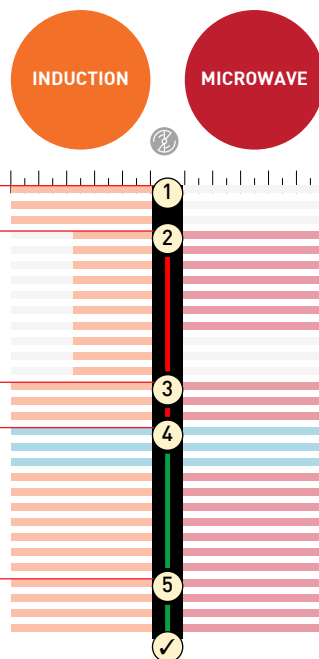
### Step 5

0:40 secs

Coconut Milk Powder Mix

I 100

M 100



**Total Output:**  
750 G