



# 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

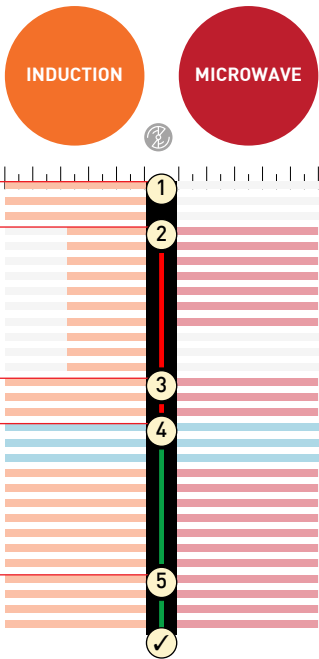
Paste  
105 g Fresh Thai Green Curry  
I 100 M 100

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