

MARLEY SPOON



Chicken Thai Red Curry

with Carrot and Cucumber Salad



20-30min



2 Portions

Thailand's red curry has become an Australian favourite and we've reimagined the much-loved classic here. Instead of cooking vegetables in the soup, we've used them in a crisp, Thai-style salad. Paired with steamed jasmine rice, it sings with textures and flavours, and can be tossed together for a moreish Asian dinner bowl.

What we send

- free-range chicken thigh fillet
- jasmine rice
- herb, thai basil
- red thai curry paste
- carrot, Lebanese cucumber
- coconut milk
- fish sauce ⁴
- roasted salted peanuts ⁵

What you'll require

- boiling water
- sea salt and pepper
- sugar
- vegetable oil
- water
- white vinegar

Utensils

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

To deseed a cucumber, cut the cucumber in half lengthwise, then scoop out the seeds with a teaspoon.

Allergens

Fish (4), Peanuts (5). May contain traces of other allergens.

Nutrition per serving

Energy 880kcal, Fat 39.1g, Carbs 87.3g, Proteins 42.4g



1. Cook rice

Rinse the **rice** well in a sieve. Put in a medium saucepan, add the **cold water** (see staples list), cover with a lid and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and the water has absorbed. Turn off the heat and stand, covered, for at least 5 mins. Fluff the rice with a fork.



2. Cook curry paste

While the rice is cooking, heat the **oil** in a wok or large deep frypan over medium heat. Add **half the red curry paste** (save remainder for another use) and the **coconut milk**, and bring to a simmer, stirring regularly. Cook for 5 mins or until the sauce starts to separate.



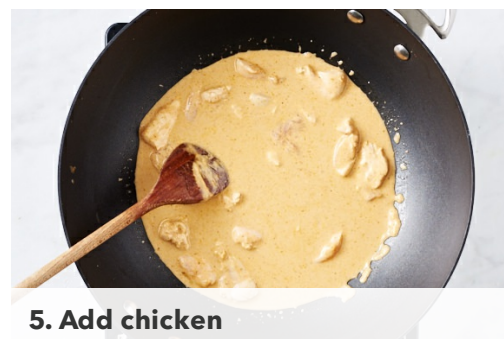
3. Make salad

Meanwhile, remove the seeds from the **cucumber** (see cooking tip). Peel the **carrot**. Using a julienne peeler or box grater, shred the carrot and cucumber. Pick the **Thai basil** leaves, discarding the stems and tearing any larger leaves. Put the carrot, cucumber, basil, **vinegar** and a **pinch of sugar** in a bowl and toss to combine.



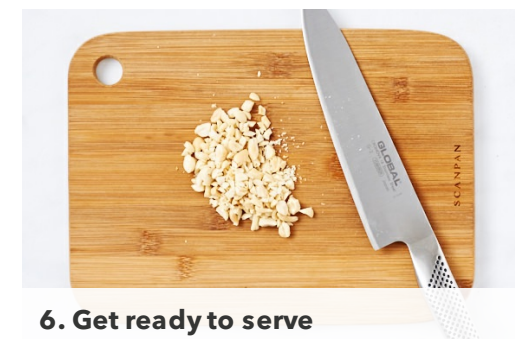
4. Season curry sauce

Add the **boiling water** (see staples list), **1 tbs sugar** and **fish sauce** to the sauce and simmer for a further 5 mins.



5. Add chicken

Meanwhile, trim the **chicken** and cut into 3cm chunks. Add to the curry sauce and cook for 10 mins or until chicken is cooked through. Season with **salt and pepper**.



6. Get ready to serve

While the chicken is cooking, coarsely chop the **peanuts**. Divide the **rice**, **curry** and **salad** among bowls. Scatter with the peanuts to serve.