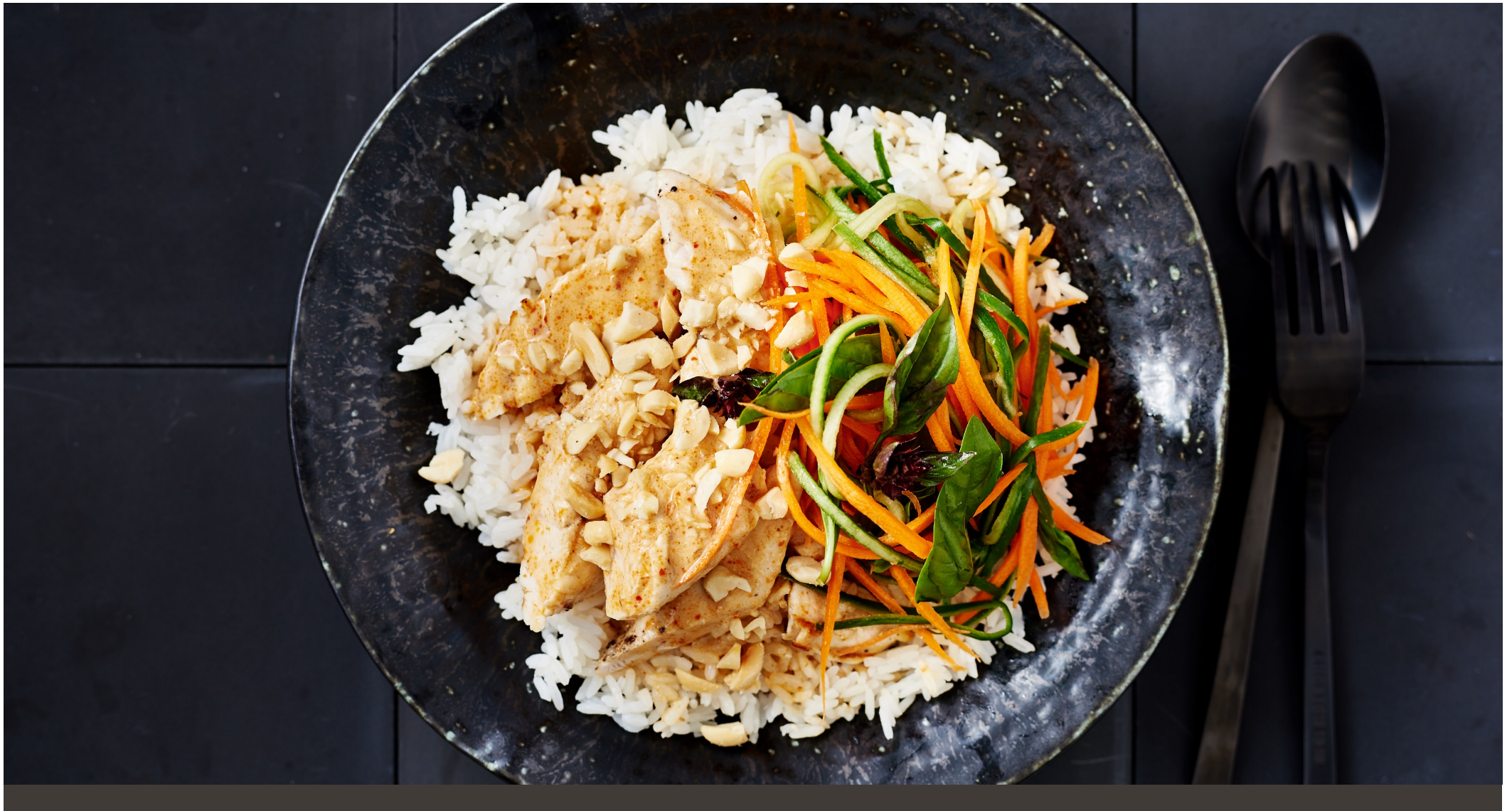


# MARLEY SPOON



## Chicken Thai Red Curry

with Carrot and Cucumber Salad



20-30min



4 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

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

## 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 800kcal, Fat 33.0g, Carbs 81.0g, Proteins 41.8g



**1. Cook rice**

Rinse the **rice** well in a sieve. Put in a large 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 deep frypan over medium heat. Add the **red curry paste** and **coconut milk**, and bring to a simmer, stirring regularly. Cook for 5 mins or until the sauce starts to separate.



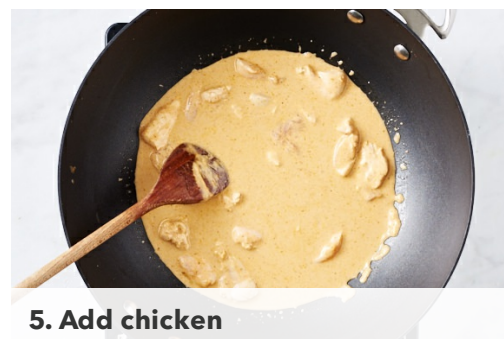
**3. Make salad**

Meanwhile, remove the seeds from the **cucumbers** (see cooking tip). Peel the **carrots**. 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 large bowl and toss to combine.



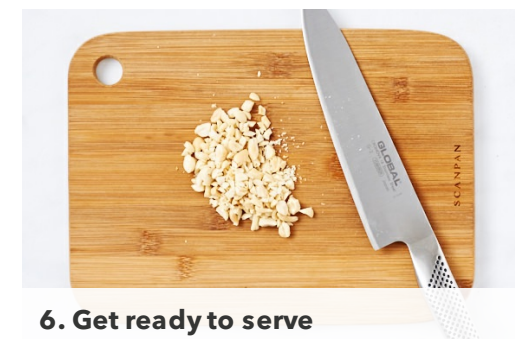
**4. Season curry sauce**

Add the **boiling water** (see staples list), **2 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.