

DINNERLY



Malaysian Chicken Curry with Toasted Peanuts

 20-30 minutes  4 Servings

Creamy with coconut, crunchy with peanuts and beans, and bursting with moreish mild curry flavours, here's a fast family favourite if ever there was one.

WHAT WE SEND

- free-range chicken thigh fillets
- 300g basmati rice
- 10g Malaysian curry powder
- 40g peanuts⁵
- 400g coconut milk
- 300g green beans

WHAT YOU NEED

- garlic clove
- soy sauce⁶
- vegetable oil

TOOLS

- large frypan
- medium saucepan with lid
- sieve

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 765kcal, Fat 38.1g, Carbs 64.5g, Proteins 38.6g



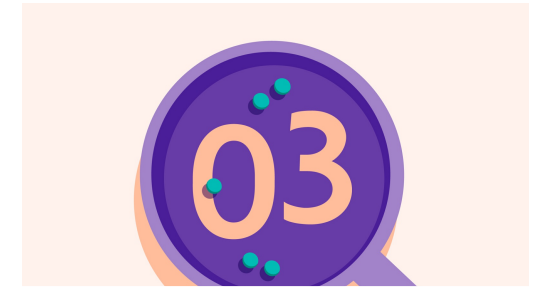
1. Prep ingredients

Bring a large saucepan of water to the boil for the rice. Trim the **beans** and cut into 3cm lengths. Crush or finely chop **3 garlic cloves**. Roughly chop the **peanuts**.



2. Cook rice

Cook the **rice** in the pan of boiling water for 12 mins or until tender. Drain.



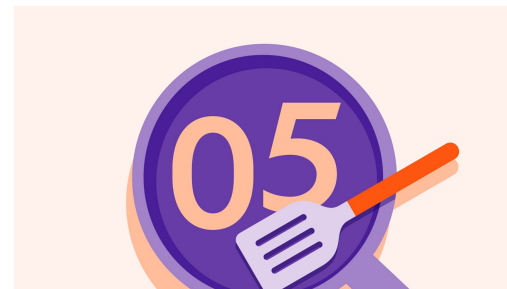
3. Brown chicken

Meanwhile, thinly slice the **chicken**, then put in a bowl. Add the **garlic** and **1 tbs Malaysian curry powder**, season with **salt and pepper** and toss to coat. Heat **2 tbs vegetable oil** in a large frypan over medium-high heat. Cook the **marinated chicken**, stirring, for 3-4 mins until browned.



4. Simmer curry

Add the **coconut milk** and **2 tbs soy sauce**, bring to a simmer, then reduce the heat to low and cook for 3-4 mins until slightly thickened. Add the **beans** and cook for 2-3 mins until the chicken is cooked through and the beans are tender but still have crunch. Season with **pepper**.



5. Serve up

Divide the **rice** among bowls, top with the **chicken curry** and scatter over the **peanuts** to serve.



6. Make it yours

Like it hot? Try adding $\frac{1}{4}$ tsp of dried chilli flakes and/or ground ginger for a little kick. Or add pak choy to the beans for extra greens.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 **Packed in Australia from at least 50% Australian ingredients**