

MARLEY SPOON



## Thai Yellow Chicken Curry

with Steamed Jasmine Rice.



30-40min



4 Portions



## What we send

- 4
- 6

## What you'll require

- neutral-flavoured oil
- sugar
- water

## Utensils

- fine grater
- large saucepan
- medium saucepan with lid

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

## Cooking tip

Coarsely tearing or scrunching the kaffir lime leaves with your hands releases the aromatic flavour.

## Allergens

Fish (4), Soy (6). May contain traces of other allergens.

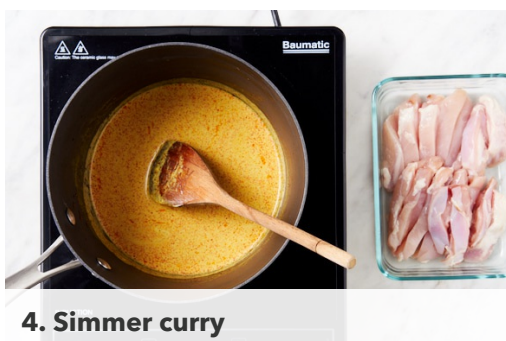
## Nutrition per serving

Energy 870kcal, Fat 36.4g, Carbs 88.8g, Proteins 40.6g



**1. Cook rice**

**Read through the recipe.** Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



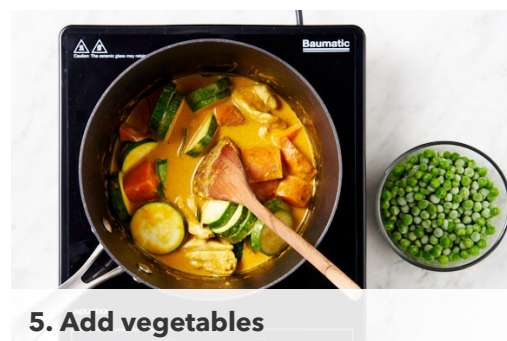
**4. Simmer curry**

Heat **2 tbs oil** in a large saucepan over medium-high heat. Cook the **curry paste**, stirring, for 1 min or until fragrant. Add the **coconut milk** and **250ml (1 cup) water** and bring to a simmer. Reduce the heat to medium, add the **chicken** and cook for 5 mins.



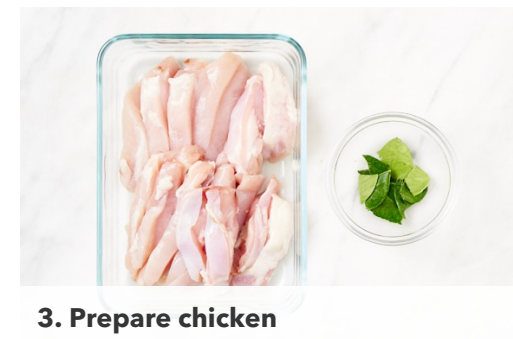
**2. Prepare ingredients**

Meanwhile, scrub and cut the **sweet potato** into 2cm chunks. Cut the **zucchini** into 1cm-thick slices. Finely grate the zest of the **limes**, then juice.



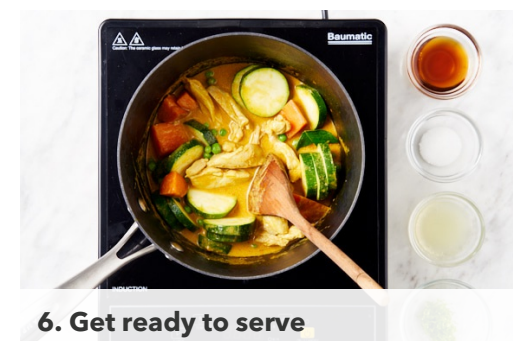
**5. Add vegetables**

Add the **sweet potato** and **kaffir lime leaves** and cook for 6 mins. Add the **zucchini** and cook for 2 mins. Add the **peas** and cook for a further 2 mins or until the vegetables are tender and the chicken is cooked through.



**3. Prepare chicken**

Cut the **chicken** into 1cm-thick strips. Coarsely tear the **kaffir lime leaves** (see cooking tip).



**6. Get ready to serve**

Stir the **fish sauce**, **lime zest**, **2 tbs lime juice** and **2 tsp sugar** into the curry. Divide the **rice** and **curry** among bowls to serve.