

# DINNERLY



⚡ FAST

## Malaysian Chicken Curry with Toasted Peanuts



20-30 minutes



2 Servings

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

## WHAT WE SEND

- 150g jasmine rice
- 150g green beans
- 40g peanuts<sup>5</sup>
- free-range chicken thigh fillets
- 5g Malaysian curry powder
- 200ml coconut milk

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 1 tbs vegetable oil
- 1 tbs soy sauce<sup>6</sup>

## TOOLS

- small saucepan with lid
- medium frypan

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 840kcal, Fat 44.7g, Carbs 65.0g, Proteins 41.2g



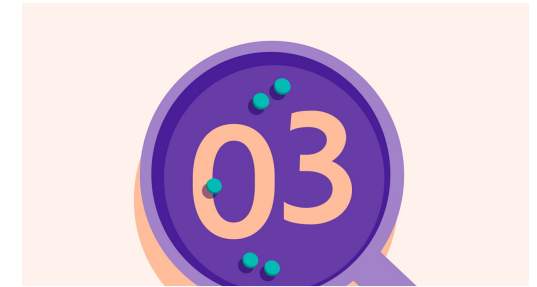
### 1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with 250ml (1 cup) 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.



### 2. Prep ingredients

Meanwhile, trim the **beans** and cut into 3cm lengths. Roughly chop the **peanuts**. Crush or finely chop **2 garlic cloves**.



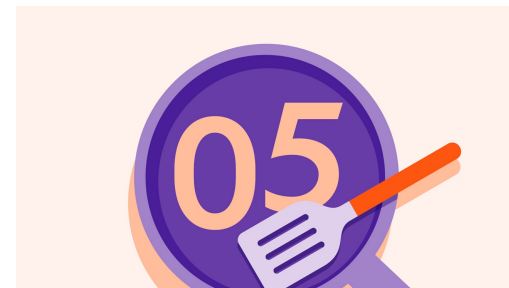
### 3. Brown chicken

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



### 4. Simmer curry

Add the **coconut milk** and **1 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**, scatter over the **peanuts** and enjoy.



### 6. Make it yours

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