

Thai Coconut Curry Chicken



Indulge in fragrant, creamy coconut curry chicken, bursting with tender chicken thighs, vibrant bell peppers, and sweet carrots in a rich, spicy Thai curry sauce. Served over fluffy jasmine rice with a sprinkle of fresh cilantro and a zesty lime squeeze.

Ingredients

- 1/2 Cup of Jasmine Rice
- 1 Lime
- Q Chili Pepper
- 1 TBSP of Curry Powder
- 1 oz of Sweet Thai Chili Sauce
- 1 Bell Pepper
- 1/4 oz of Cilantro
- 10 oz of Chopped Chicken Breast
- 1 unit of Coconut Milk
- 1 unit of Chicken Stock Concentrate

Instructions

1. In a small pot, combine rice, $\frac{3}{4}$ cup water ($1\frac{1}{2}$ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
 1. Keep covered off heat until ready to serve.
2. While rice cooks, wash and dry produce.
 1. Core, deseed, and dice bell pepper into 1-inch pieces. Zest and quarter lime. Mince cilantro. Thinly slice chili.
3. Place chicken on a plate; pat dry with paper towels.
4. Heat a large drizzle of oil in a medium pan over medium-high heat (use a large pan for 4 servings). Add bell pepper and a big pinch of salt. Cook, stirring occasionally, 5 minutes.
5. Add chicken, another large drizzle of oil, and a big pinch of salt to pan with bell pepper. Cook, stirring occasionally, until chicken is lightly browned, 3-4 minutes (it'll finish cooking in the next step).
6. Stir in half the curry powder (all for 4 servings); cook for 1 minute.
7. Thoroughly shake coconut milk in container before opening. • Stir $\frac{2}{3}$ cup coconut milk ($1\frac{1}{3}$ cups for 4 servings), chili sauce, stock concentrate, juice from half the lime, and 1 tsp sugar (2 tsp for 4) into pan with chicken mixture. (Save remaining coconut milk for another use.) Bring to a simmer, then reduce heat to medium low. Simmer until sauce is thickened, bell pepper is tender, and chicken is cooked through, 4-6 minutes.
8. Taste and season with salt and more lime juice if desired. Turn off heat.
9. Fluff rice with a fork; stir in lime zest and half the cilantro. Season with salt and pepper. TIP: For an extra-rich experience, stir in 1 TBSP butter (2 TBSP for 4 servings).
10. Divide rice between shallow bowls and top with coconut curry chicken, remaining cilantro, and a pinch of chili if desired. Serve with any remaining lime wedges on the side.

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