



Cook with Kinder!

Thai Chicken Curry

Serve with white rice and vegetables

You will need...

- 10ml Lime (1/2 lime)
- 5g Fresh Coriander (2-3 sprigs)
- 250g Chicken breast
- 15ml Vegetable oil (1 tablespoon)
- 5g Thai green curry paste (1 teaspoon)
- 100g Mangetout
- 100ml Coconut milk

Then you need to...

- 1 Grate the zest from the lime and squeeze out the juice
- 2 Finely chop the coriander and slice the chicken breasts into small pieces about 0.5-1cm thick
- 3 Heat the oil in a large pan. Add the paste and cook for 2-3 minutes then add the chicken. Stir until the chicken is cooked through
- 4 Add and stir the mangetout for 2-3 minutes
- 5 Add the lime zest and coconut milk. Simmer for 12-15 minutes until the sauce starts to thicken
- 6 Stir the coriander and lime juice into the sauce before serving