



CHLOË BOWLER
complete wellbeing

THAI GREEN CHICKEN CURRY



Ingredients (Serves 2):

GF, NF

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|------------------------------------|-------------------------------|
| 1. 2 Chicken Breasts | 5. Bunch of Coriander |
| 2. 2 tbsp Thai Green Chicken Curry | 6. 100g Wholemeal, Brown Rice |
| 3. 500ml Coconut Milk | 7. 1 Onion |
| 4. 1 Red Chilli | 8. 1 Clove of Garlic |
| | 9. 1 tbsp Toasted Sesame Oil |

Method:

1. Chop the onion and garlic and adding to a pan with the Toasted Sesame Oil.
2. Chop the chicken breasts into chunks and add to the pan.
3. Add the curry paste and stir through, then pour in the coconut milk.
4. Pop the lid on until the chicken is cooked through.
5. Meanwhile, steam the rice and leave to one side.
6. When the chicken is cooked, and the sauce reduced, add the chopped chilli and coriander and serve with the rice.

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