



Day 24

Serves: 6

Preparation time:
15 min

Cooking time:
2 hours

Ingredients:

- 1 x 410g tin coconut milk
- 100 ml water
- 1 sachet IMANA Chicken à la King Cook-in-Sauce
- 1 tablespoon (15ml) red or green curry paste
- 4 - 6 cubed chicken breast fillets (no bone or skin)
- 1 onion, sliced
- 1 cup (250 ml) green beans, chopped
- ½ cup (125 ml) fresh dhania/coriander, chopped
- 2 cups (500ml) rice
- 1/2 cup (125 ml) desiccated coconut

Method:

1. Place the coconut milk and water in a saucepan, then stir in the IMANA Chicken à la King Cook-in-Sauce and curry paste. Bring to the boil.
2. Add the chicken pieces and onion and simmer for about 10 minutes or until the chicken is cooked.
3. Add the green beans and cook for a few more minutes (the beans should be crunchy). Stir in the dhania.
4. Meanwhile cook the rice as per packet instructions and season with salt.
5. Place the desiccated coconut in a heated pan (without oil), and dry fry until golden brown.
6. Stir into the cooked rice.
7. Serve in individual bowls with rice topped with the chicken curry.



This Recipe Uses