




### Product Spotlight: Turban Chopsticks


Made locally by Turban Chopsticks, with aromatic spices and herbs, this Rendang paste creates a rich and luscious curry that will leave you craving more!



## Slow Cook Chicken Rendang

Diced chicken thigh fillets, fresh tomatoes and sweet potato cooked in a fragrant Rendang curry, finished with toasted coconut and cucumber and served on fluffy basmati rice.

 15 minutes + 4 hours slow cook

 Chicken

July 2023

### Quicker cooking!

*Cook this chicken curry in a pan on the stovetop if you prefer! Simmer until chicken cooks through and veggies are tender. Switch out the vegetables to your liking!*

## FROM YOUR BOX

	2 PERSON	4 PERSON
BROWN ONION	1	1
TOMATO	1	2
SWEET POTATO	400g	600g
RENDANG CURRY PASTE	1 jar	1 jar
COCONUT MILK	400ml	400ml
DICED CHICKEN THIGHS	300g	600g
BASMATI RICE	150g	300g
DESICCATED COCONUT	40g	60g
LEBANESE CUCUMBER	1	2

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan, slow cooker, saucepan

## NOTES

You can set the cooker to a low heat and cook for 5-6 hours instead.

Keep an eye on the coconut as it toasts in the pan. It takes a moment to start browning but then finishes toasting quite fast!



### 1. PREPARE THE VEGETABLES

Turn on the slow cooker.

Chop onion, tomato and sweet potato. Add to slow cooker with rendang curry paste and coconut milk.



### 2. BROWN THE CHICKEN

Heat a frypan with oil over high heat. Add chicken and cook (in batches if needed) for 2-3 minutes until browned. Add to slow cooker as you go.



### 3. SIMMER THE SLOW COOK

Combine everything well and season with salt and pepper. Simmer on high heat for 3-4 hours until chicken and vegetables are tender (see notes).



### 4. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Bring to a boil. Cover with a lid and reduce to lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 5. TOAST THE COCONUT

Meanwhile, toast desiccated coconut in a dry frypan for 2-3 minutes or until golden (see notes). Stir into curry.



### 6. FINISH AND SERVE

Dice cucumber.

Adjust seasoning of the curry with salt and pepper if needed. Serve at the table with rice and garnish with cucumber.



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