



Thai Red Chicken Curry

Ingredients

- 2 tablespoons Maggi Coconut Milk Powder
- 2 drops Maggi Liquid Seasoning
- 1 Sweet Pepper
- 60 g Onion Springs
- 250 g Chicken Breast
- 1 teaspoon Sunflower Oil
- 5 g root ginger, peeled and finely chopped
- 2 tablespoons Red Thai Curry Paste
- 160 g Green Peas
- 1 teaspoon Fish Sauce
- 150 g sticky Thai rice or basmati rice to serve
- 1 Lime, to serve

Instructions

1. Slice the peppers into strips, finely slice the spring onions and then cut the chicken breasts into strips.
2. Heat oil in a pan or wok and fry the chicken until golden brown. Add the peppers and ginger root and fry for about 3 minutes.
3. Add spring onions, curry paste and cook for a further minute or so.
4. Gradually mix the 350ml boiling water into the coconut milk powder in a small jug until smooth, then pour into the pan and mix well. Bring to a gentle simmer for 5 minutes, adding the peas for the last 3 minutes. Finish the curry by adding the Maggi Liquid Seasoning and fish sauce.
5. Serve the curry with sticky rice and wedges of lime for extra zesty flavour.

| Nutrition | | 20 Minutes |
|---------------------|-------------|------------|
| | | 2 portions |
| Carbohydrate | 23.75 g | |
| Energy | 394.64 kcal | |
| Fat | 17.26 g | |
| Fibre | 7.06 g | |
| Protein | 35.25 g | |
| of which: saturates | 10.07 g | |
| Sodium | 451.51 mg | |
| of which: sugars | 9.21 g | |