



Thai Green Curry with Leftovers

Ingredients

- 300 g Maggi Juicy Garlic Chicken (Leftovers!)
- 1.5 tablespoons Thai green curry paste
- 1 drop Maggi Liquid Seasoning
- 2 teaspoons Root ginger, grated
- 30 g Maggi Coconut Milk Powder
- 100 g Baby Corn
- 100 g French beans
- 100 g Courgette
- 1 tablespoon Lime Juice
- 1 bunch Leaves Coriander
- 325 g Basmati rice, cooked

Instructions

1. Shred the cooked leftover Maggi Juicy Garlic Chicken and add to a non stick frying pan with the curry paste and ginger if using. Fry until aromatic for 1-2 minutes.
2. Mix the Maggi Coconut Milk Powder with 250ml boiling water and pour over the chicken. Cook for 10 minutes or until the chicken is piping hot throughout. Add the vegetables and cook for 3 minutes or until tender.
3. Serve the curry with the rice, coriander and a squeeze of lime. Tip You can use whatever veg you have left in the fridge or freezer for this recipe - broccoli, spinach, peas all work well!

Nutrition

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|---------------------|-------------|
| Carbohydrate | 70.91 g |
| Energy | 586.21 kcal |
| Fat | 14.53 g |
| Fibre | 4.35 g |
| Protein | 43.87 g |
| of which: saturates | 9.58 g |
| Sodium | 589.11 mg |
| of which: sugars | 9.23 g |

30 Minutes

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