

Simple Coconut Chicken Curry

20–25 Min

Preparation

1. Prepare the basmati rice according to the instructions on the package.
2. Cut the chicken breast into small pieces and cut the bell pepper and peeled carrot into fine strips.
3. Heat the vegetable oil in a pan and fry the chicken breast until golden. Add the peppers and carrots as well as the Kotányi Curry Powder and fry briefly.
4. Deglaze with coconut milk and simmer gently for about 10 minutes over low heat. Done!

Ingredients 2 Portions

= Kotányi Produkte

350 g	Chicken breast
1 pc.	Carrot
1 pc.	Bell pepper, red
400 ml	Coconut milk
150 g	Basmati rice
2 tbsp.	Vegetable oil
2 tbsp.	Curry Powder