KOTÁNYI
1881

Simple Coconut Chicken Curry

⏱ 20—25 Min

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

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!