

Thai Chicken with Asian Herbs

30—40 Min

Preparation

1. Peel the carrots and slice into 1-cm-wide strips.
2. Cut the chicken fillet into thin strips and coat with sea salt and ground pepper.
3. Heat the sesame oil in a wok and sear the strips of chicken. Add the carrots and broccoli and briefly fry.
4. Pour in the chicken stock and allow to reduce. Add the coconut milk, stir in the Asian Herb seasoning and allow to reduce further.
5. Then add the bean sprouts and season to taste with sea salt and ground pepper.
6. Lightly toast the cashews in a dry pan, mix in and enjoy.

Ingredients 2 Portions

= Kotányi Produkte

300 g	Chicken fillet
2 tbsp.	Sesame oil
1	Carrot
150 g	Broccoli, small florets
100 g	Bean sprouts
125 ml	Chicken stock
250 ml	Coconut milk
40 g	Cashews
1 tbsp.	Asian Herbs
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole