



Ingredients 2 Portions

🖊 = Kotányi Produkte

300 g Chicken fillet2 tbsp. Sesame oil1 Carrot

150 g Broccoli, small florets

1 pinch

✓ Sea Salt, Coarse

1 pinch

◆ Pepper Black, Whole

Thai Chicken with Asian Herbs

Ō 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.

