



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

