

CURRY WITH CHICKEN

2 servings **40 minutes**

INGREDIENTS

- 1 chicken breast*
- 400 ml of coconut milk
- 1 onion
- half a carrot
- half a pepper
- half a zucchini
- 1 teaspoon of Asian spice from Planteon
- 1 tablespoon of curry
- 1 teaspoon of granulated garlic
- half a chilli roast
- a few cherry tomatoes
- half a chili pepper
- oil
- lemon juice
- sesame and cashew nuts for decoration
- salt and pepper to taste
- 200 g of rice

*preferably marinated for at least half an hour in Asian spice and chili spices

DIRECTIONS

1.Cook the rice according to the instructions on the package.
2.Cut the marinated chicken into smaller strips.
3.Cut the onion into cubes and the remaining vegetables into sticks.
4.Fry the chicken in oil, and when ready, transfer it to a separate pot and fry the vegetables in the same pan.
5. Add all spices: Asian spice, chili, granulated garlic and curry.
6.Add chicken and coconut milk. Cook over low heat until a thick sauce forms.
7.At the end of cooking, add chopped chili pepper, cherry tomatoes cut in half and salt and pepper to taste.
8. Serve the ready curry sauce with rice, sprinkle everything with sesame seeds and cashew nuts.

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