



Coconut Peanut Chicken Curry

Serves 4

Time to make 40 mins

Ingredients

- 1 ¼ cups **Delmaine Black Rice**
- 2 tablespoons red curry paste
- 2 tablespoons **Ceres Organics Smooth Peanut Butter**
- 1 tablespoon **Ceres Organics Coconut Aminos Seasoning**
- ½ teaspoon **Countdown Essentials Brown Sugar**
- 400g **Waitoa Free Range Skinless Chicken Breast**, sliced in chunks
- 1 x 400ml can **Countdown Essentials Coconut Milk**
- 3 courgettes, diced
- 1 cup green beans, topped and tailed
- 4 cups baby spinach leaves
- ¾ cup **Countdown Homebrand Frozen Peas**
- Fresh coriander leaves, to serve

Instructions

Rinse rice until water runs clear. Add rice to 2 ½ cups water, bring to boil, reduce heat and simmer for 25 minutes. Remove from heat, covered. Let stand for 10-15 minutes, then fluff rice with a fork before serving.

While rice is cooking, combine red curry paste, peanut butter, coconut aminos, miso paste, brown sugar and mix well. Set aside.

Heat a heavy-based pan to medium-high heat and spray with oil. Add chicken and cook, stirring, for 5 minutes. Add curry paste mixture and stir to combine. Add coconut milk and bring to a simmer.

Add courgettes and beans and cook, stirring, for 5-10 minutes, until liquid is reduced and chicken is cooked through. Add spinach leaves and peas and cook another minute.

Serve curry with rice, topped with coriander leaves.