

CHICKEN IN PEANUT SAUCE WITH RICE



Category: Fish and meat
main courses

Created: on 2017-11-01
Qualified by: Supercook DE
Suggested by:
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Total preparation time:
104:16 Minutes

INGREDIENTS FOR 4 SERVES

| | |
|--------------------------|--|
| 200 gram | Salted peanuts |
| 1 tablespoon 15ml | sesame oil |
| 1 teaspoon | red curry paste |
| 400 gram | coconut milk |
| | Salt, lemon juice, sugar |
| 1 piece | onion cut in half |
| 3 clove | garlic |
| 1 piece | ginger |
| 2 tablespoon 15ml | oil |
| 2 tablespoon 15ml | Soy Sauce or Sambal Oelek |
| 2 teaspoon | ground coriander |
| 1 teaspoon | cumin powder |
| 600 gram | Chicken breast fillet, cut into pieces |
| 4 piece | carrots |
| 1000 gram | water |
| 1 tablespoon 15ml | Vegetable paste / broth |
| 200 gram | basmati rice |

STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

TOOLS



Mixing knife (sharp)



Spatula



Vapore



Steaming basket



Measuring cup (MC)