

# CHICKEN IN PEANUT SAUCE WITH COCONUT MILK, COOKED POTATOES AND STEAMED BROCCOLI



Category: Fish and meat  
main courses

Created: on 2022-01-11  
Qualified by: Supercook CL  
Suggested by: Kitchen  
Center Chile  
Total preparation time:  
74:10 Minutes

Suitable for machine:  
- Supercook SC350  
- Supercook SC400

## INGREDIENTS FOR 8 SERVES

<b>700 clove</b>	peeled potatoes, cut into 2x2 cm pieces
<b>3 tablespoon 15ml</b>	oregano
<b>200 gram</b>	Salted peanuts
<b>2 tablespoon 15ml</b>	sesame oil
<b>1 tablespoon 15ml</b>	red curry paste
<b>400 milliliter</b>	coconut milk
<b>10 gram</b>	sugar
<b>1</b>	onion quartered
<b>3 clove</b>	garlic
<b>1 piece</b>	ginger
<b>30 milliliter</b>	olive oil
<b>15 milliliter</b>	soy sauce
<b>2 teaspoon</b>	ground coriander
<b>1 teaspoon</b>	cumin powder
<b>1,2 kilo</b>	chicken breast fillet, cut into 5x3cm pieces
<b>1/2</b>	Broccoli cut into small florets
	olive oil to taste

## STEP BY STEP - <sup>wait to taste</sup>PREPARATION

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

### TOOLS



Vapore



Steaming basket