



CHICKEN ZUCCHINI & GREEN CURRY

Serves 4, prep time 5 mins, cook 15 mins

Nutrition per serving:

259 kcal

11g Fats

8g Carbs

31g Protein

INGREDIENTS

- 1 small onion, sliced
- 1 cup (240ml) coconut milk, canned
- 2 tbsp. green curry paste, or more/less to taste
- 1 cup (240ml) chicken stock
- 1 lb. (450g) chicken breast, cut into bite-size pieces
- 1 large zucchini, chopped
- 3-4 handfuls spinach
- coriander leaves, to serve

PROCEDURE

Place 2 tablespoons of coconut milk into a wok or large pan and add the onion. Cook for about 2 minutes, stirring occasionally. Then add green curry paste, mix well, and cook for another 2 minutes.

Add in the stock and the rest of the coconut milk, mix it, and bring it to a boil over high heat.

Next, add the chicken breast and cook for 5 minutes, then add the zucchini and cook for another 4 minutes, stirring constantly.

Lastly, add in the spinach and cook until wilted, for 1-2 minutes. Sprinkle with coriander leaves to serve.

Best paired with a portion of jasmine rice.

