



Cooking Made Easy

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Thai Massaman Rice with Chicken and Chestnut Mushrooms

When our head chef decided to get some work experience in a law firm after university, the usual choices (London, Belgium, Frankfurt) didn't really appeal. So he decided to go to Bangkok. A month in an office meant three months of pocket money on the islands, so the maths made sense. During his office time instead of eating with the lawyers at lunchtime he'd nip over to a nearby food hall and feast with all the locals. Massaman Rice was his go-to dish, so this week he decided to take a trip down memory lane.

30 min

family box

gluten free

spicy

lactose free



Chestnut Mushrooms (1 punnet)



Coriander (5 tbsp)



Chicken Thighs (4)



Basmati Rice (400g)



Cornflour (4 tbsp)



Cashew Nuts (2 tbsp)



Massaman Curry Paste (2 tbsp)



Coconut Milk (1 tin)



Peanut Butter (2 tbsp)



Lime (1)

Ingredients

	2P	4P
Chestnut Mushrooms, chopped	-	1 punnet
Coriander, chopped	-	5 tbsp
Chicken Thighs	-	6
Basmati Rice	-	2 cups
Cornflour	-	2 tbsp
Cashew Nuts 1	-	2 tbsp
Massaman Curry Paste	-	2 tbsp
Coconut Milk	-	1 tin
Peanut Butter 2	-	2 tbsp
Lime	-	1

🌱 May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

Allergens

1) Nut | 2) Peanut

Nutrition per serving: Calories: 774 kcal | Protein: 36 g | Carbs: 85 g | Fat: 33 g | Saturated Fat: 19 g



1 Boil (exactly) 700ml of water in a pot with ½ tsp salt in preparation for your rice. Roughly chop the chestnut mushrooms. Roughly chop the coriander. Cut the chicken thighs into pieces the size of a 50 pence.

sides then keep to the side. **Tip:** *The chicken should be browned off - cook in batches if you have a small pan.*



2 Put the rice into your pot of boiling water. Cover with a tight lid and place on the lowest heat for 10 mins. Take the pan off the heat to rest for 10 mins. **Tip:** *Do not lift the lid from the pan at all during cooking and resting.*

6 Add 1 tsp of oil to the empty pan together with the massaman curry paste. **Tip:** *If you don't want it very spicy then add a little less than 2 tbsp.* Stir the paste for 1 minute and then add the coconut milk, chicken and mushrooms. Once the coconut milk comes to the boil add the peanut butter and turn the heat to low. Gently simmer for 10 mins.



3 Place the chicken in a bowl and coat with the cornflour. Sprinkle on ¼ tsp of salt and a few grinds of black pepper. Mix everything thoroughly and leave to the side.

7 Fluff up your rice with a fork and add it to the pan with the massaman sauce. Gently fold the rice and three quarters of the coriander into the sauce. **LH:** *Squeeze over the juice of half the lime.* Serve into bowls and garnish with the remaining coriander, the cashews and some lime wedges.



4 Heat a non-stick pan on medium-high heat. Without adding oil, put your cashews in the pan. Leave them for around 5 mins, shaking the pan constantly, to brown off. **Tip:** *Watch your nuts like a hawk as they can burn easily.*

5 Remove the nuts from the pan and add 1 tbsp of oil. Once really hot add the chicken to the pan for 5 mins. Seal the chicken on all

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