

Creamy Peanut Chilli Chicken With Rice & Asian Slaw

This is hot, spicy and creamy. The refreshing, clean, sharp, taste of Asian slaw balances well with the creamy peanut sauce making it the perfect partner. Delish!

Serving Size: 2 generous portions

Preparation & Cooking Time: 30 minutes

Effort Level: Easy

Shelf Life: 2 days in fridge. 3 months in freezer

Ingredients:

- ✓ 2 x 200g chicken breasts
- ✓ 1 tbsp sunflower oil
- ✓ 2-4 red bird eye chillies
- ✓ 4 fat cloves garlic OR 2 heaped tsp pre-chopped garlic
- ✓ 4 heaped tbsp *Maggi* powdered coconut milk
- ✓ 2 tbsp smooth peanut butter
- ✓ 3 spring onions
- ✓ 2 tbsp *Squid Brand* fish sauce
- ✓ 1 lime
- ✓ 2 tsp ketjap manis
- ✓ 1 tbsp *Blue Dragon* sweet chilli dipping sauce
- ✓ 125g *Tilda* basmati rice

Asian Slaw:

- ✓ 100g cabbage
- ✓ 100g carrot
- ✓ 15g coriander leaves
- ✓ 2 tbsp rice vinegar
- ✓ 1 tsp *Squid Brand* fish sauce
- ✓ 1 garlic clove
- ✓ 10g fresh ginger
- ✓ 1½ tbsp caster sugar
- ✓ ½ lime

You Will Need The Following Equipment:

- ✓ 2 medium saucepans (one with lid)
- ✓ Chopping board and sharp knife
- ✓ Wooden spoon, tablespoon and teaspoon
- ✓ Fine microplane
- ✓ Small whisk or fork
- ✓ Small bowl
- ✓ Salad bowl
- ✓ Pestle (optional)
- ✓ Sieve

N.B.: If the ginger isn't super fresh you may need to add extra to the Asian slaw dressing as ginger loses strength with age.

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Step One: Let's Prep & Cook At The Same Time!

1. Boil **1½ litres water** in the kettle then pour **1 litre** into a medium saucepan. Place over a **high heat** and add **1 tsp salt**. **Cover** and bring to a rapid boil.
2. Rinse **125g rice** under cold running water and add to the boiling water. Leave to cook uncovered for **12 MINUTES** stirring occasionally.
3. Peel and grate **1 carrot** and tip into a salad bowl. Finely shred **100g cabbage** and add to the grated carrot. Finely chop **15g coriander leaves** and add to the bowl. Cut **3 spring onions** in half and finely chop the **white part** (reserve the green stems for later) and add to the bowl.
4. Peel **10g ginger** and **1 clove garlic** and rub them through a microplane into the small bowl. Add the **juice of half a lime, 2 tbsp rice vinegar, 1 tsp fish sauce**, and **1½ tbsp caster sugar**. Mix well to dissolve the sugar then stir into the coleslaw.

Step Two:

1. Finely chop **4 cloves garlic** or use **2 heaped tsp pre-chopped garlic** and tip into medium sized saucepan. Thinly slice **2-4 chillies** (depending on how much heat you like, plus the seeds if you like it really hot) and add to the saucepan. Add **1 tbsp sunflower oil** and place on a **high heat** for **1 MINUTE**.
2. Now add **350ml boiling water, 4 heaped tbsp Maggi coconut milk, 2 tbsp smooth peanut butter** and mix with a whisk or fork until smooth.
3. Add the **juice from 1 lime, 2 tbsp fish sauce, 1 tbsp sweet chilli dipping sauce** and **2 tsp ketjap manis** and reduce to a **low heat**.
4. Place **2 large bowls** in a low oven to warm through.

Step three:

1. Drain the **rice** and return to the pan and **cover** with a lid to keep warm.
2. Now flatten the **chicken breasts** with the heel of your hand or use a pestal until they have an **even thickness of 1 cm**. Cut each breast into long thin strips approximately **1½ cm-wide**.
3. Bring the peanut sauce to a gentle rolling boil by increasing to a **medium heat**. Add the **chicken strips** and cook for **3½ MINUTES**.
4. Whilst the chicken cooks finely chop the reserved **green spring onion stems** and tip into the sauce. **Taste** the sauce and adjust seasoning if necessary.
5. Take the **2 warmed bowls** out the oven.
6. Check the **chicken**. It should be just cooked through so **take off the heat**.
7. Add a portion of rice to each bowl along with the peanut chilli chicken and a serving of Asian slaw on the side. Serve.

Voila!

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