



## Thai Chicken

Crushed peanuts are perfectly suited to most savoury Asian meals, usually those with noodles and / or meat.

### Ingredients

Number of persons: 4 - 6

- 100 g roasted salted peanuts, crushed
- 2 tablespoons soy sauce
- 1-2 teaspoons curry
- 100 ml coconut milk
- 1 teaspoon coriander, chopped
- 700 g chicken fillet
- 1 teaspoon [Vegeta Chicken Stock Powder](#)
- 2 tablespoons vegetable oil



### Salad:

- 400 g cucumber
- 120 g soybean sprouts
- 1 teaspoon mint leaves, chopped
- 1 onion, chopped
- 1 teaspoon coriander leaf, chopped
- salt
- 2 tablespoons peanut oil
- 2 tablespoons lime juice

Preparation time: 30 min

Energetic value: 454 kcal / 1898 kJ

Demanding:

### Preparation

1. Combine the peanuts, soy sauce, curry, coconut milk, coriander and mix well.
2. Rub Vegeta Chicken Stock Powder over the chicken, and place in an oiled tray.
3. Sprinkle with the peanut mixture and place in oven to cook, on 200° C for 20 minutes.

1. Cut the cucumber in half (long ways), remove the seeds and slice thinly.
2. Add the soybean sprouts, mint, onion, coriander, salt, oil, lime juice and mix well.

### Serving

Serve the warm meat with the prepared salad.

### Tip

In the salad you can replace fresh coriander with parsley and peanut oil with other oil, like olive oil.





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My notes

