



Coconut Chicken Curry & Lemon Rice

A deliciously tangy chicken curry with a generous helping of zesty lemon rice

Serves: 4

Prepare: 10 Minutes

Cook: 30 Minutes

Difficulty: medium

Ingredients

- 3cm root ginger (peeled and roughly chopped)
- 2 cloves of crushed garlic
- 1 green chilli
- 2 onions
- 1tbsp vegetable oil
- 1tsp ground cumin
- 1tsp turmeric
- 4 [organic chicken breasts](#)
- 1 400ml can coconut milk
- 1 lemon
- 300g rice
- 1 small bunch of coriander (finely chopped)

Method

1. Add the ginger, garlic, green chilli and onion with a pinch of salt into a food processor, mix until it becomes a purée consistency
2. Drop the oil to a large saucepan and cook the purée for 3 minutes
3. Add in the cumin and turmeric and cook for another 2 minutes. Add in the chicken and cook for 5-6 minutes (until it colours a little), stirring in the coconut milk, leave to simmer for 20 minutes
4. Boil 450ml water along with the zest and juice of a lemon, stir in your rice then cover and leave to simmer for 20 minutes. Turn off the heat and leave for 5 minutes
5. Serve with a little chopped coriander