

## Thai Green Chicken Curry: 2 Portions



2 large chicken fillets sliced thinly

1 chopped onion, crushed clove of garlic

1 tea spoon of Thai green curry paste

1 tin of reduced fat coconut milk

$\frac{1}{2}$  Knorr chicken stock pot

Chopped coriander

Any preferred veg, broccoli florets, grated carrots,  
peas.

Fry off chicken in coconut oil for 3 /4 minutes, add garlic and onion and cook for further minute, add curry paste and cook for further minute, add coconut milk and stock and simmer for 2-3 minutes, add chopped coriander and serve with basmati rice.

May be stored in fridge for 3 / 4 days