

Coconut Milk Braised Chicken



Tender chicken braised in a rich coconut curry sauce with noodles, mushrooms and fresh greens for a comforting, flavour-packed dinner.

Ingredients

800ml Trident Premium Coconut Milk

⅓ Cup of Trident Sweet Chilli Sauce

400g of Wokka Golden Hokkien Noodles

500g of Chicken Thigh Fillets

1 Teaspoon Salt

3 Tablespoons Vegetable Oil (or Canola Oil)

1 Tablespoon Minced Ginger (or Ginger Paste)

1 Tablespoon Minced Garlic (or Garlic Paste)

1 Tablespoon Green Curry Paste (or Red Curry Paste)

1 Lime, zest finely grated and juiced (or 1 Lemon)

100 Grams Mushrooms, thickly sliced

100 Grams Green Beans, trimmed

1 Bunch Choy Sum, roughly chopped (or Bok Choy, Chinese Broccoli or Broccolini)

To serve: ⅓ Cup Fresh Coriander Leaves (or Thai Basil)

To serve: Marion's Kitchen Crispy Chilli Oil, to serve (optional)

Method:

1. Preheat oven to 160°C. Pat the chicken thigh fillets dry with paper towel and season season all over with salt
2. In a large oven proof casserole pot, heat 2 tablespoons of oil over medium heat. Add the chicken and brown all over until the skin is crispy on both sides. Remove from the pot with tongs and wipe out excess oil
3. Add remaining oil, ginger, garlic and curry paste and fry for 1 minute. Add Trident Coconut Milk, Trident Sweet Chilli Sauce and lime juice and zest and bring to a simmer
4. Return chicken to the pot, place the lid on, and pop in the oven. Once the chicken has been braising for 45 minutes, add the mushrooms, stirring to cover in the liquid. After 10 minutes, add green beans, choy sum and Wokka Hokkien Noodles, stirring to cover in the liquid. Braise for another 10 minutes
5. Serve coconut milk braised chicken with fresh coriander and Marion's Kitchen Crispy Chilli Oil