



Coconut Courgette Thai Curry

Curly courgette in a spicy coconut sauce

Preparation

1. Heat the oil over a low heat. Add the grated ginger and stir in the lemongrass and chicken pieces. After 2 minutes add the Alpro coconut cream and fish sauce. Cook over low heat and simmer, stirring occasionally.
2. Remove the seeds from the tomato and cut into small cubes. Chop the coriander. Cut the courgette into thin strands using a vegetable peeler.
3. Add the chopped tomatoes, lime juice and chili sauce. Meanwhile, cook the rice noodles according to the packet instructions.
4. Remove the wok from the heat and add the spinach and courgette. Serve in bowls with rice noodles, roasted sesame seeds and extra coriander. To your own taste serve with lime juice and add extra chili sauce.



4 portions



35min



Ingredients

- 1 tbsp coconut oil or wok oil
- 4 cm fresh ginger
- 1 stick lemongrass (cut in half)
- 300 g chicken breast (cut into bite sized pieces)
- 500 ml Alpro coconut cream
- 1 tbsp fish sauce
- 2 tomatoes
- 1 bundle of fresh coriander
- 1 courgette
- 1 lime
- 1 tbsp chili sauce
- 350 g rice noodles
- 200 g of baby spinach
- 2 tbsp roasted sesame seeds

Made with

Coconut Cuisine

