



UCOOK

Golden Coconut Chicken & Basmati Rice

**with pak choi, edamame beans & toasted
coconut flakes**

The solution to a long day? A quick dinner packed with delicious flavour, Chef! The foundation is a bed of fluffy rice, which is topped with golden chicken strips elevated with pak choi, edamame beans, garlic, ginger, and a turmeric spice mix. All of this is coated in creamy coconut milk and finished with toasted coconut flakes.


Hands-on Time: 25 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Jason Johnson

 Quick & Easy

 Creation Wines | Creation
Viognier/Roussanne

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Ingredients & Prep

100ml	White Basmati Rice
150g	Pak Choi
1	Garlic Clove
20g	Fresh Ginger
3g	Fresh Coriander
1	Free-range Chicken Breast
20ml	Turmeric Mix (5ml Ground Turmeric & 15ml NOMU Oriental Rub)
200ml	Coconut Milk
50g	Edamame Beans
10g	Toasted Coconut Flakes

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. RICE Rinse the rice and place in a pot with 200ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

2. PREP Trim the pak choi at the base and rinse. Roughly slice the stems and cut the leaves in half lengthways. Peel and grate the garlic and the ginger. Rinse, pick, and roughly chop the coriander. Pat the chicken dry with paper towel and cut into 1cm strips.

3. GOLDEN CHICKEN Place a pan over high-heat with a drizzle of oil. When hot, fry the chicken strips until golden but not cooked through, 30-60 seconds per side. Remove from the pan.

4. TURMERIC CHICKEN Return the pan to medium heat with a drizzle of oil. When hot, fry the pak choi stems, the grated garlic, and the grated ginger until fragrant, 1-2 minutes. Add the turmeric mix and fry until fragrant, 1-2 minutes. Mix in the coconut milk and simmer until slightly reduced, 4-5 minutes. In the final 1-2 minutes, add the golden chicken, the edamame beans, and the pak choi leaves. Remove from the heat and season.

5. DINNER IS READY Make a bed of the fluffy rice, and top with the loaded turmeric chicken and all the sauce. Sprinkle over the chopped coriander and garnish with a sprinkle of the toasted coconut flakes.

Nutritional Information

Per 100g

Energy	578kJ
Energy	138kcal
Protein	7.6g
Carbs	14g
of which sugars	1.2g
Fibre	1.5g
Fat	6g
of which saturated	4.7g
Sodium	114mg

Allergens

Allium, Sesame, Sulphites, Soy

Cook
within 3
Days