

— make at home —

Thai chicken with
coconut & ginger cream



Try this with your family
and friends to create a
delicious shared story.



— creating delicious stories, at home —



Thai chicken with coconut & ginger cream

Ingredients

- 1 pkt Poachers Pantry Thai smoked chicken thigh
- 200ml coconut cream
- 100ml cream
- 2 tbsp sweet chilli sauce
- 2 tbsp green ginger wine
- 1 kaffir lime leaf, shredded
- 1 tbsp fish sauce

Method

Place all ingredients, except chicken thigh in frypan over medium heat and reduce until thick. Add sliced chicken thigh to cream and heat through. Serve with rice and steamed Asian vegetables.

Serves 2

Serve it with a drop of our finest Wily Trout Sauvignon Blanc

