



Chicken Rendang

3-4 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Rendang Paste**
- 300g chicken thigh, cut into serving sizes
- 100g coconut milk

Method:

- 1) Preheat pot then add in **AsianMeals® Rendang Paste**
- 2) Add in chicken to sauté and mix well until chicken is almost cooked
- 3) Stir in the coconut milk then bring to boil, reduce heat and simmer for 3 minutes then serve

Chef's Tips:

This **AsianMeal® Rendang Paste** can also be used in the same way for beef and prawns
- Best to simmer till gravy thickens to coat the meat

