



## Chicken Rendang (serves 4 – 5 pax)

### ***Ingredients:***

- 120gm of Asian Meals Rendang Curry paste
- 400gm of chicken, chopped into serving sizes
- 120ml of coconut milk

### ***Cooking Method:***

1. Preheat pot to add in Asian Meals Rendang Curry paste.
2. Add in chicken to sauté, and mix well until chicken is almost cooked.
3. Stir in coconut milk, then bring to boil, reduce heat and simmer on low flame until gravy thickens to serve.

### ***Chef tips:***

Asian Meals Rendang Curry paste can also be used in the same way for beef and prawns.

Best to simmer until gravy thickens to coat the meat.

