



Panang Style Chicken Curry in A Hurry

Delight in the irresistible flavours fusion of Thai and Malaysian influences with our Panang Style Chicken Curry In A Hurry. This dish captivates your taste buds with the rich and aromatic flavours of a creamy coconut curry sauce infused with the deep, rustic undertones of Panang curry paste. The interplay of sweet brown sugar and the subtle nuttiness of peanut butter enhances the depth of this culinary masterpiece.

Ingredients

- Chicken
- Panang curry paste
- Fresh coriander
- Baby corn
- Bell Pepper
- Peanut butter
- Coconut milk
- Brown Sugar
- Fish sauce
- Jasmine Rice

Your Pantry

- Olive Oil
- Salt & Pepper

Nutritional Info

Calories: 457 kcal
Carbohydrates: 43.5 g
Protein: 34.5 g
Fat: 16.5 g

Allergens

[Fish \(Fish Sauce\)](#)
[Nuts \(Peanut Butter\)](#)
[Crustaceans \(Shrimp in Curry Sauce\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Prepare the vegetables

Remove the core and seeds from the bell pepper and slice them into strips or chunks. Cut the baby corn in half across the middle. Finely chop the coriander.

2) Cook the rice

Add 120ml of cold/room temperature water per person to a saucepan with the jasmine rice. Bring to a simmer on high heat as fast as you can. Once bubbles begin to form, turn the heat down, cover with a lid/tin foil and leave for approximately 15 minutes - do not lift the lid during cooking.

3) Saute the peppers

Place a large frying pan, saucepan, or wok (whatever is big enough to fit your curry) on a high heat with a drizzle of oil. Once hot add the peppers and stir fry for 1-2 minutes, then remove them from the pan and set aside on a plate.

4) Make the curry sauce

Place the frying pan back on the heat. Do not shake the coconut milk can - open carefully and skim the more solid, coconut cream part from the can. Add it to the frying pan with the curry paste, fish sauce, brown sugar, and peanut butter and increase the heat to high, stirring constantly for about 1-2 minutes.

5) Add the rest of the ingredients

Add the chicken to the pan and stir to make sure it's coated. Now, add the remaining coconut milk from the can, the baby corn and the peppers back to the pan, stirring again to ensure they are coated. Reduce the heat to medium and simmer for 2-3 minutes or until the chicken is cooked through.

6) Plate the dish

Plate the curry on top of the rice and garnish with the fresh coriander.



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