

Chicken breast with coconut milk and curry with the thermomix

Chicken breast with coconut milk and curry with the thermomix

5 min	5 min 23 min	5 min 23 min 28 min	5 min 23 min 28 min 1/10
5 min 23 min 28 min 1/10 9	5 min 23 min 28 min 1/10 9 5	5 min 23 min 28 min 1/10 9 5 7	

5 min 23 min 28 min 1/10 9 5 7

450G of chicken breast
200G of coconut milk
20G oil
2 curry powder case
1 teaspoon of Cayenne pepper
1 onion
1 garlic clove
1 tomato
Salt and pepper

450G of chicken breast
<span

Â»

Peel the garlic and onion, then put them in the bowl of the Thermomix and blend 5 seconds on speed 5.

Â»

Peel the tomatoes and then put it in the bowl of the Thermomix.

Â»

Add oil and program 3 minutes, 70°C to gentle stir setting on reverse function.

Â»

Put the coconut milk, curry, chili, salt and pepper in the bowl of the Thermomix.

Â»

Cut chicken pieces about 5cm. Put them in the Thermomix bowl and set 20 minutes 90°C to gentle stir setting and reverse function.

Pour into a dish and taste it