

Chicken breast with coconut milk and curry with the thermomix

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

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

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

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

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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