

Sweet and sour chicken curry

Ingredients

- 1kg of chicken fillet
- **250g Sweet & Sour Sauce (Art. 55042)**
- **50g of Soy Sauce Less Salt (Art. 55731)**
- **10g Rub Golden Seasoning (Art. 51012)**
- **10g Vegetable Bouillon Premium (Art. 43952)**
- 250g of basmati rice
- 1/ 3 of a bunch of spring onions
- 2 tbsp of fresh coriander
- 50ml of coconut milk
- 200g of red peppers
- 100g of carrot
- 100g of green pepper or green asparagus
- 1 tbsp sesame seeds black
- 30g of butter

Cooking instructions

1. Put the rice, water, stock, coconut milk, butter, and a pinch of salt and pepper in a small saucepan on a very low heat. Cover and boil without stirring during cooking. Once it's ready place it to one side.
2. Cut the chicken and vegetables in strips and mix in a basin together with the Rub Golden Seasoning and Soy Sauce.
3. Sauté the marinated chicken over a high heat, preferably in a wok. Once the chicken has browned, add the vegetables and after the Sweet and Sour Curry until the mixture has caramelised.
4. Having it from the heat, mix in the finely cut herbs and spices with the chicken and vegetables. Serve in a deep dish the rice at the bottom with the caramelised chicken curry on the top and sprinkle over with sesame.