

# Coconut Curry Chicken Pasta

## **Ingredients:**

1. Penne pasta x 180g
2. Diced Chicken Thigh x 120g
3. Finley diced onion x 70g
4. Diced mixed peppers x 80g
5. Coconut Milk x 200g
6. Baby Spinach x 20g
7. Coconut Curry Glaze Curry glaze x 50g ([Product Code: SE73314](#))
8. Grated Cheese x 30g
9. Mozzarella Ball ripped x 20g

## **Method:**

1. Pre-cook the pasta and refresh under cold water - set aside
2. Heat a little oil in a sauté pan and add the finely diced Onion and Chicken thigh
3. Fry until soft and golden brown
4. Add the mixed peppers and coconut milk - stir well combining all the ingredients
5. Add the Coconut curry glaze and stir well - cook for 5 to 10 mins until the chicken is fully cooked
6. Taste and adjust the level of seasoning to your taste - add more Coconut curry glaze if you like it hotter
7. Remove the sauce from the pan and allow to cool
8. Combine the pasta and the sauce together
9. Transfer to a tin foil tray and allow to cool
10. Garnish with grated cheese and Mozzarella