

Thai Spiced Roast Chicken with Yellow curry Sauce and Coconut-Mango-Coriander Jasmine Rice

Ingredients for Chicken:

1 3 1/2 to 4 pound chicken
1 tsp Thai Kitchen Green Curry Paste
2 limes
2 tsp fish sauce
1 tsp sesame oil
fresh ground pepper
A handful of coriander



Method:

Preheat oven to 375 degrees. Rinse chicken and set on a rack in roasting pan. Whisk together green curry paste, juice of 1/2 a lime, fish sauce and sesame oil in a small bowl. Baste chicken with spice mixture. Stuff some fresh coriander under the skin and place a handful of coriander and three lime halves in the cavity of the bird. Roast for about an hour and a half.

Ingredients for Yellow Curry Sauce:

1 tsp Thai Kitchen Yellow Curry Paste
2 tbsp fish sauce
1 tbsp brown sugar
Juice of 1/2 a lime
Can of coconut milk

Method:

Heat all ingredients together in a sauce pan over medium low heat. Serve with chicken.

Ingredients for Coconut-Mango-Coriander Jasmine Rice:

1 cup Jasmine or other white rice
Can coconut water with pulp
1/2 cup diced mango (frozen is fine)
1/4 cup chopped coriander

Method:

Put raw rice into rice cooker and fill to 1 cup marker with coconut water. Cook. When rice is done toss with mango and coriander.