Main dishes / Thailand

# chicken breast and pak choi skillet · Thailand

A savoury Thailand-inspired Studio variation with pak choi, chicken breast and a fragrant finish.

**Time** 35 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 600 g chicken breast
- ☐ 180 ml low-salt vegetable stock
- ☐ 20 ml lime juice
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g pak choi
- ☐ 20 g vegetarian red curry paste
- ☐ 10 g Thai basil

## Let's make it.

01 Clean the pak choi and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the pak choi and cook for a few minutes.

03 Add the stock, cover and simmer for 5 minutes until the vegetables are tender.

04 Cook the chicken breast in a separate frying pan until the centre reaches at least 74°C.

05 Combine the cooked main ingredient with the vegetables. Stir in the vegetarian red curry paste, lime juice, Thai basil and taste before serving. Serve straight away.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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