Main dishes / Thailand

jasmine rice with chicken breast and daikon · Thailand

A complete grain dish with chicken breast, daikon and a Thailand-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g daikon
- ☐ 20 ml lime juice
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g chicken breast
- ☐ 20 g vegetarian red curry paste
- ☐ 10 g Thai basil

Let's make it.

01 Cook the jasmine rice in plenty of water according to its packet, then drain well.

02 Clean the daikon and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the daikon and cook for a few minutes. Add a splash of water, cover and cook for 10 minutes.

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

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

AI-developed, not kitchen-tested.

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