

# SPICY CHICKEN-BROCCOLI

---

2 persons / 550 kcal per portions

## Ingredients:

- 200 ml coconut milk
- 150 ml tap water
- 150 gram (pandan) rice
- 200 gram chicken thigh
- ½ red onion
- 250 gram broccoli
- 1 tablespoon olive oil
- 1 tablespoon salt soy sauce
- ¼ teaspoon chili powder



## Instructions:

Bring the coconut milk with the tap water and flavor with some salt. Add the rice and cook it for x minutes until done (see package of the product for the time of cooking). Cut the chicken thigh into cubes, chop the onion and separate the broccoli head into small florets. Heat the oil in a wok and brown the chicken cubes on each side. Add the onion and cook for 1 minute. Add the broccoli and stir-fry for 7-8 minutes, add some water if needed. Season the chicken-broccoli with soy sauce and chili powder.