

GREEN CURRY CHICKEN SANDWICH[®]



Green Curry Chicken:

- 1,000 g Free range organic chicken pieces
- To taste Fine sea salt
- To taste White pepper
- 50 g Coconut fat
- 150 g Peeled and minced white onion
- 5 Peeled garlic cloves
- 120 g Thai green curry paste
- 7 to 10 g Curry powder
- 400 g Coconut milk

Chicken broth (As needed)

Sandwich Assembly:

- 10 pieces Sweet potato, curry, and flaxseed sandwich bread
- 700 g Green curry chicken
- 50 g Finely minced scallions
- 70 g Pickled carrot
- 70 g Pickled daikon
- 50 g Thinly sliced radishes

Mint leaves (As needed)

Thai basil leaves (As needed)

Dark & green curled young salad leaves (As needed)

Instructions

Green Curry Chicken:

- /// Season the chicken pieces with salt and pepper. Sear on medium heat in coconut fat.
- /// Remove the chicken and sauté the onion and garlic.
- /// Add the curry paste and powder and cook for a couple minutes.
- /// Transfer the chicken, onion, and garlic curry mixture to a slow cooker.
- /// Add the coconut milk, and chicken broth to cover the chicken pieces.
- /// Cook on slow cooking mode for about 7 to 8 hours.

Sandwich Assembly:

- /// Cut the sweet potato, curry, and flaxseed sandwich bread in half.
- /// Top the bottom half with the salad leaves.
- /// Top it with the green curry chicken and garnish with the scallions, pickled vegetables, radishes, and herbs.