



Organic  
Plant  
Protein

Meat replacement:  
*PlantMate*  
**CHUNKS**



## "CHICKEN" CURRY - plantbased

### Ingredients for 4 servings

80 g **PlantMate Chunks**

3 Onions

2 Apples

2 Carrots

1 green pepper

1 can of coconut milk

2 tsp thai spicemix

½ tsp Chili powder

Oil for frying

Vegetable stock, 1 cube

Salt & Pepper

Thai Spice ex: 1/4 lime, 1 tsp.  
ground ginger, 1/2 tsp. dried  
lemongrass, 1/4 tsp. dried basil  
and 1/4 tsp. dried chili flakes

### Procedure

- Soak the chunks in 1L of cold water, add 10 g salt and one cube of vegetable stock for 30 minutes and drain
- Fry the chunks in oil with thai spice-mix for 10 minutes until they have a nice crust. Remove from the frying pan
- Fry onion, apples and carrots
- Add chunks, coconut milk, chili and green pepper
- Cook for 5 minutes
- Season with salt and pepper

### Serving suggestion:

Serve with rice and top with spring onions and fresh cilantro

[www.OrganicPlantProtein.dk](http://www.OrganicPlantProtein.dk)

