



## Asian Thai Gluten Free Recipe Coconut Curry Chicken

A mild Thai style coconut curry with tender sliced chicken and zucchini



Ingredients: Serves 4

- 2 C. **Coconut Curry** (Gluten Free Starport 123)
- 1.5 lbs. Chicken breast, chunks 1", marinated and velvetized see below.
- 3 Tbsp. **Marinade Seasoning** (Gluten Free Starport 356)
- 3 Tbsp. Water for marinate
- 2 Tbsp. Oil for marinate
- 1 Tbsp. Cornstarch
- 4 ea. Zucchini, chunks 1"
- 4 ea. Potatoes, chunks 1"
- 1 C. Coconut milk
- 1 C. Chicken broth (or white wine)
- 2 Tbsp. Corn oil
- 1 ea. Onion, quartered

### Instructions:



1. Mix **Marinade Seasoning**, water and oil and marinate cut chicken 30 minutes or more.
2. Oil blanch marinated chicken in deep fryer at 350°F for 60-80 seconds, un-clumping the chicken pieces with tongs. Chicken will NOT be fully cooked. Remove and drain.
3. Boil or microwave potatoes until softened and set aside.
4. Heat pot at high heat, add oil, onions and sauté 30 seconds then add chicken. Let chicken sear about 30 seconds without stirring then sauté another minute.
5. Add 1 C. chicken broth or white wine and 1 C. coconut milk, then add cooked potatoes and cook for about 5 minutes.
6. Add zucchini cook for another 2 minutes then add 2 C. Gluten Free **Coconut Curry**.
7. Garnish with lemon and cilantro.

### Pork or Chicken Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced or diced pork or chicken, add 0.4 lb. ( $\frac{7}{8}$  C.) Marinade Seasoning (Starport 356),  $1\frac{1}{4}$  C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. To velvetize: Oil blanch pork or chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. meat will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.