

Thai Yellow Coconut Curry with Chicken & Potatoes

1 pack of chicken tenderloin
2 potatoes
1 bag Thai Away Rice
16 oz Thai Away Yellow Curry sauce
Optional: veggies of your choice



- Peel and dice potatoes in bite size chunks
- Cut chicken into bite size pieces
- Place a bag of Thai Away Meals in Minutes rice in boiling water for 5-7 minutes
- Boil Potatoes in camp pot until almost cooked
- Add chicken to the potatoes and boil for 1 more minute
- Drain water and add Thai away Yellow Curry sauce to the pot with chicken and potatoes
- Simmer until chicken is fully cooked
- Pour rice into bowls

Thai Away Home Restaurants

3315 Cambie Street (at 16th) • 1206 Davie Street (at Bute)