

Chicken strips with rice, lemon grass and coconut milk

Ingredients for 4 people

300 gr.	chicken strips
100 gr.	long grain rice
1	stick of lemongrass
1-1½ dl	coconut milk,
	parsley, salt, pepper, curry or Asian spice mix, chilli (oil),
	warm-pressed olive oil



Preparation

1. $\frac{3}{4}$ cook the rice in the kitchen, rinse it with cold water, drain and put it in a bowl.
2. Marinate the chicken with a little oil and spices.
3. Cut the lemongrass in half lengthways.
4. Wash, dry, pluck and finely chop the parsley.

Preparation on the barbecue

1. Place the universal pan on the funnel, add oil and lemongrass and heat until it begins to steam. (By adding the lemongrass, the oil acquires a light flavour; remove the lemongrass from the pan before cooking the meat)
2. Sear the chicken briefly (afterwards it remains succulent), add the rice and fry both together for approx. 3-4 minutes.
3. Now add the coconut milk, reduce the heat to mark 1 and simmer for 2-3 minutes.
4. Add salt, pepper and chilli to taste, mix in half the parsley and serve.

For the gas kettle barbecue

Funnel	volcano position
Lid	open
Required accessories	universal pan
Preheating	approx. 5 minutes at mark 