

# Coconut Chicken Risotto

## Ingredients:

1 cup Arborio rice

1 onion finely diced

Oil

1 small can coconut milk

1 chicken breast, or 2 chicken thighs

2 tablespoons Ketsup Manis

1/2 lime

2 heads of Pak Choy

Vegetable stock

drizzle of sweet chili sauce

1/2 glass of coconut rum

Thoughts: (crushed wallnuts)

## Instructions:

Fry onion in oil, then add arborio rice, and stir in a little more oil until rice is coated. Then slowly add the coconut rum stiring constantly. Then add warm coconut milk, ketsup manis, sweet chilli and warm chicken stock, (still stiring) until cooked.

Meanwhile fry the chicken in thin strips , and dab with paper towel to remove excess oil.

And finally steam the Pak Choy just before servin.

Serve the rice, chicken and Pak Choy with a wedge of lime. Perhaps also garnish with some crushed wallnuts.