

# Green Chicken Curry (Evelien Baas)

**Serves 4 people**

## Ingredients

- 400 g basmati rice
- 2 packets creamy green curry sauce
- 100g dried coconut or milk powder or
- 2 tins of chicken (185 g each)
- 200 g dried green beans

## Method

### On the tramp

1. Cook the rice and beans together (basmati rice takes only 10 min to cook),
- 2 Add the diced cooked chicken and sauce and warm through.

## Variations

- Substitute the dried coconut or milk powder with 400ml coconut cream, Carry it in a small water bottle rather than in a tin)
- Replace the tinned chicken with 2 smoked chicken breasts.
- Alternatively bring some chicken, which has been cooked, diced and frozen. NB. The frozen chicken should cooked separately and eaten on the first day.

## Chef's Notes

- If taking 2 or more packets of sauce, empty them into one container.

<b>Number of people</b>	<b>Two</b>	<b>Four</b>	<b>Six</b>	<b>Eight</b>	<b>Ten</b>
Rice	200g	400g	600g	800g	1000g
Green curry sauce	1 packet	2 packets	3 packets	4 packets	5 packets
Dried coconut or milk powder	50g	100g	150g	200g	250g
Chicken	1 tin ( 185g)	2 tins ( 370g)	3 tins ( 555g)	4 tins ( 740g)	5 tins ( 925g)
Dried green beans	100g	200g	300g	400g	500g