



Coconut Rice

Ingredients

- 2 Cups of Rice
- 1 Cup of Coconut Milk
- 1 Cup of Chicken stock (Try Campbell Real Chicken Stock)
- 3 teaspoons of [Le' Spice Thai Red Curry Spice Mix](#)
- 3 tablespoon of oil

Method

1. Heat the oil over medium heat in a large sauce pan
2. Add [Le' Spice Thai Red Curry Spice Mix](#)
3. Stir for few seconds
4. Then add the rice
5. Stir for few minutes until the rice look glistening
6. Then add the chicken stock and the coconut milk
7. Turn the heat into a very low setting
8. Put the lid on
9. Cook on low heat with the lid on for 20 minutes
10. Turn off the flame but keep the lid on for another 20 minutes
11. After 20 minutes, fluff up the rice using the fork
12. Serve with sliced cucumbers and thinly sliced omelet

Javanese Fried Chicken

Ingredients

- 4 chicken legs with the skin on – separate the drum stick from the thigh
- 1/2 red onion
- 3 cloves of garlic
- 1 can of sprite or 7 up
- 1 litre chicken stock (Try Campbell Real Chicken Stock)

- 2.5 tablespoon of [Le' Spice Thai Red Curry Spice Mix](#)
- 3 tablespoon of oil
- oil for frying

Method

1. Put the onion and garlic in a food processor and process it to make a paste
2. Then heat up 3 tablespoon of oil in a heavy based pot
3. Add the onion and garlic paste
4. And sauté until the paste is cook through
5. Add the [Le' Spice Thai Red Curry Spice Mix](#)
6. Stir with the paste for 2-3 minutes
7. Add the chicken
8. Stir for further 10 minutes or until the chicken change in color
9. Then add the chicken stock and sprite
10. Adjust the salt if need to to suit your taste
11. Let the chicken simmer in the liquid on a low heat for about 1 hour
12. Be gentle when stirring through the pot because the chicken can easily break due to the tenderness
13. When the liquid has all evaporated turn off the flame
14. Let the chicken cool down
15. Then heat up the frying oil
16. Fry the chicken pieces for around about 2 minutes on each side or until you get a nice crisp on the skin
17. Drain the oil by placing the fried chicken on top of a paper towel

Happy Cooking

With Lots of Love



Aliza on behalf of Our Team at Le' Spice