

Green Curry Chicken over Rice

You can bring a packet or two of soy sauce if you don't have dried, and a packet of Asian hot sauce if you don't have dried sriracha

For the curry paste, if you dry a really spicy paste, you may want to use a little less than the recipe calls for. Only you know how spicy you want your meal.

The powdered peanut butter is optional but it definitely adds a lot to the meal.

This will make almost 4 Cups of food

AT HOME:

Bag 1:

¾ C freeze dried chicken

1C veggies (make sure to use a Tsp or more of each: red/green pepper, onion, garlic. Then fill up the Cup by adding in whatever you have, a mix of corn, peas, carrot, broccoli, cauliflower, green beans, zucchini, tomato, whatever sounds good)

5 Tbsp powdered coconut milk

1 Tbsp (or more) powdered peanut butter

a pinch dried sriracha (more if you want spicy curry)

1 tsp dried soy sauce

1 Tbsp dried green curry paste

1 packet true lime (2 if you like more lime taste)

2 Tsp corn starch or kuzu root

Chicken bouillon, about what you would use to make 2 cups broth

Bag 2:

1 C quick cook rice, either white or brown

ON TRAIL:

For white rice, boil 3 Cups water. Combine bags 1 and 2 in cozy. Add boiling water, stir well.

For brown rice, boil 3.25 C water and the brown rice only for 1-2 minutes. Add the whole contents of pot (rice and water) to Bag 1 which you have put in the cozy. Stir well.

Let sit 10 minutes.

Add hot sauce and soy sauce packets if you brought them separately