

BAKED CHICKEN WITH PARMESAN CHEESE



Ingredients

- Corniche Chef Express Chicken Curry Paste – 1 packet
- Boneless Chicken Thigh – 250g
- Carrots – 2 sticks
- Potatoes – 2 nos.
- Coconut Milk – 150mL
- Parmesan Cheese – 100g
- Cheddar Cheese – 50g
- Cooking Oil – 100mL
- Garlic – 2 cloves (chopped)

Method

1. Heat pan and fry garlic and Chef Express Chicken Curry Paste till fragrant.
2. Add in chicken to stir fry till semi cooked, add in vegetables.
3. Add coconut milk and simmer for 5 minutes, pour into glass casserole.
4. Spread cheddar and parmesan cheese on top and bake in oven at 180°C for 15 minutes.
5. Sprinkle with chopped parsley and serve.