

# Coconut and Lime Vietnamese Chicken



## Ingredients

1kg chicken fillet diced  
800g Verstegen Vietnamese Sauce  
64g Verstegen World Grill Coconut and Lime  
20g Verstegen World Spice Blend Japan  
10g Verstegen Binding DS  
200g mixed peppers diced  
200g onion diced  
100g carrot sliced  
1 tin bamboo shoots (drained)  
1 tin water chestnuts (drained)  
lime  
coconut flakes

## Method

Mix the **Binding DS** and **World Spice Blend Japan** together and coat the diced chicken.

Mix the vegetables with the chicken and stir in the **Vietnamese Sauce** and **World Grill Coconut & Lime**.

Garnish with lime slices and coconut flakes.



**Verstegen** adds that extra something.

