



# Lime & Red Curry Chicken Pockets

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Packet of 12 bean curd pockets

## FILLING

- 1 chicken breast
- 1 & 1/2 tablespoons Katsup Manis
- 1 heaped tablespoon red curry paste
- 1/2 lime
- 2 cloves garlic
- 1 cup coriander
- 1 egg
- 1 cup mushrooms

## DIPPING SAUCE

- 1/2 cup Katsup Manis
- 1/2 lime
- 2 tablespoons sweet chilli sauce
- sprinkle of sesame seeds

## Instructions

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## **POCKETS**

1. In a food processor, blend together all filling ingredients.
2. Stuff blended mixture into the bean curd pockets so they are 3/4 full, fold over bottoms.
3. Steam pockets for 10-15 minutes.

## **DIPPING SAUCE**

1. Mix ingredients together and sprinkle with sesame seeds.