

Sous Vide Chicken Green Curry Risotto

A fusion dish combining the creamy texture of Italian risotto with the rich, aromatic flavors of Thai green curry, featuring tender sous vide chicken for perfect juiciness.



Italian

60 min

Total time

Medium

Difficulty

550

kcal / serving

Ingredients

- 100g Arborio rice
- 150ml coconut milk
- 200ml chicken broth
- 100g chicken breast
- 1 tbsp green curry paste
- 1/2 small onion, finely chopped
- 1 clove garlic, minced
- 1 tsp fish sauce
- 1 tsp olive oil
- Fresh Thai basil leaves
- 1 small red chili, sliced (optional)
- Salt to taste

Steps

- 1 Preheat sous vide water bath to 65°C (149°F).
- 2 Season chicken breast with salt and vacuum seal it.
- 3 Cook the chicken sous vide for 1 hour.
- 4 In a pan, heat olive oil and sauté onion and garlic until translucent.
- 5 Add green curry paste and cook until fragrant.
- 6 Stir in Arborio rice and toast for 2 minutes.
- 7 Gradually add chicken broth and coconut milk, stirring continuously until rice is creamy and cooked (about 18 minutes).
- 8 Remove chicken from the bag, slice thinly, and stir into the risotto.
- 9 Add fish sauce and adjust seasoning.
- 10 Garnish with Thai basil leaves and sliced red chili before serving.