**CHICKEN WITH GREEN CURRY, SPINACH AND RHUBARB**

**Ingredients**

(serves 4)

100 g rice

200 g rinsed rhubarbs, cut into small pieces

½ dl apple cider vinegar

½ dl sugar

4 chicken breasts without skin or bones, cut in strips

1 T rapeseed oil

2 tsp green curry paste

1 clove garlic, pressed or minced

1 T freshly grated ginger

100 g spinach

Salt and pepper

**Instructions**

Boil the rice according to package instructions.

Put rhubarb, vinegar and sugar in a casserole and cook at low heat for about 5 minutes.

Heat oil in a frying pan. Add green curry paste and fry the chicken with the garlic and ginger, turning frequently, until the chicken is tender.

Rinse the spinach well and drip it dry.

Toss the spinach with the chicken until the spinach collapses.

Remove the chicken from the pan and add salt and pepper to taste.

Serve the chicken with the rice and rhubarb.