



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: PAK CHOY

A great, super versatile vegetable to boost up the nutrition of your chicken laksa! It provides good levels of vitamin C and anti-oxidants!



# 1. CHICKEN LAKSA

Super quick & easy chicken laksa with poached chicken, Asian greens and rice noodles. Topped with fried shallots.

 20 Minutes

 2 Servings

\*note: the curry paste may contain shrimp paste.

## FROM YOUR BOX

CURRY PASTE	1 packet
COCONUT MILK	400ml
CHICKEN STIR-FRY STRIPS	300g
PAK CHOY	2 bulbs
RICE STICK NOODLES	1 packet (200g)
CARROT	1
LIME	1
CORIANDER	1 packet
FRIED SHALLOTS	1 packet (30g)

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

oil (for cooking), soy sauce

## KEY UTENSILS

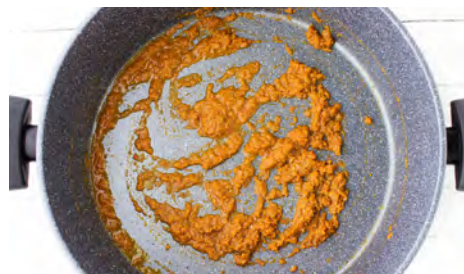
saucepan, deep pan with lid

## NOTES

Start with adding 1/2 of the curry paste at step 1 then increase to your liking at step 2 if you're worried about the heat.

Quarter pak choy and place into serving bowls with noodles if preferred. You can also dice and add carrot to laksa instead, at step 3.

Chop and add coriander roots to the laksa when cooking the paste.



### 1. SAUTÉ THE CURRY PASTE

Bring a saucepan with water to the boil (for the noodles).

Heat a deep pan with **1/2 tbsp oil and 1 tbsp water** over medium heat. Add curry paste (see notes) and cook for 1 minute.



### 2. SIMMER THE LAKSA BROTH

Pour in coconut milk, **1 tin water and 1/2-1 tbsp soy sauce**. Bring to a simmer.



### 3. POACH THE CHICKEN + ADD GREENS

Add chicken strips to poach, cover and simmer for 10 minutes.

Trim, rinse and slice pak choy, add to pan as you go to wilt (see notes).



### 4. COOK THE NOODLES

Add noodles to boiling water and cook for 2-3 minutes or until cooked al dente. Drain and rinse in cold water.



### 5. PREPARE THE TOPPINGS

Julienne carrot, cut 1/2 lime into wedges and chop coriander.



### 6. FINISH AND PLATE

Squeeze in juice from 1/2 lime into laksa, season with more **soy sauce** if desired.

Serve noodles in bowls and top with chicken laksa broth and a lime wedge. Garnish with carrot, coriander and fried shallots.

How did the cooking go? We'd love to know - help us by sharing your thoughts!  
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

