

for the  
little ones

# COCONUT CHICKEN NOODLES

Mild Thai coconut broth with chicken, kaffir lime leaves, crunchy snow peas and cucumber served over rice noodles.



25 Minutes



4 Servings



Chicken

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## FROM YOUR BOX

CHICKEN STIR-FRY STRIPS	600g
GARLIC CLOVES	2
GINGER	1 piece
KAFFIR LIME LEAVES	2
COCONUT MILK	400ml
RICE NOODLES	1 packet
SNOW PEAS	150g
LEBANESE CUCUMBERS	2
LIME	1

## FROM YOUR PANTRY

sesame oil (or other), 1 chicken stock cube, sugar (of choice), soy or fish sauce

## COOKING TOOLS

large frypan, large saucepan

If you're feeling extra hungry, you can bulk up this meal by adding sliced mushrooms, water chestnuts, baby corn or zucchini.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. SEAL the CHICKEN

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

Heat a large, deep pan with **oil** over medium-high heat. Add **chicken** and cook, stirring, until sealed.



### 2. ADD the AROMATICS

In the meantime, crush **garlic**, grate **ginger** to yield roughly 1 tbsp and tear **kafter lime leaves**. Add to pan as you go.



### 3. SIMMER the BROTH

Pour in **coconut milk**, **1 1/2 tins water (600ml)** and add **stock cube**. Bring to a simmer and cook, covered, for 10 minutes.

**tip** Add 1-2 tbsp of red curry paste instead of stock for extra flavour.



### 4. COOK the NOODLES

Add **noodles** to the boiling water and cook for 3-4 minutes or until al dente. Drain and rinse well in cold water.

**tip** Rinse noodles again before serving if they have stuck together!



### 5. PREPARE the TOPPINGS

Trim and halve (or slice) **snow peas**, dice **cucumbers** and zest **lime** (optional).

**tip** Add any other favourite toppings like ribboned carrot, capsicum sticks, tomatoes or even pineapple.



### 6. FINISH & SERVE

Season the broth to taste with lime juice, **sugar** and **soy (or fish) sauce**.

Arrange noodles in bowls, top with broth and toppings. Serve with any remaining lime cut into wedges.

**tip** We used juice from 1/2 lime, 1 tbsp sugar and 1 1/2 tbsp soy sauce.