

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	375g
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 kaffir 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.