



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Lime

Before cutting, roll your lime between your palm and benchtop, this tenderises the fruit and makes it easier to juice!



B4 Malaysian Chicken Laksa

A mildly spiced Malaysian curry broth with rice noodles, topped with golden chicken pieces and crunchy fresh vegetables.

 20 minutes

 4 servings

 Chicken

13 May 2022

Build your own!

This is a fun dish to bring to the table platter-style! Everyone can add their toppings of choice or any additions from the fridge (fresh chilli, coriander or ribboned cucumber are great!).

FROM YOUR BOX

RICE NOODLES	2 packets
SPRING ONIONS	1 bunch
MALAYSIAN CURRY SPICE	1 packet
COCONUT MILK	400ml
CHICKEN SCHNITZELS	600g
CARROT	1
RED CAPSICUM	1
BEAN SHOOTS	1 bag
LIME	1

FROM YOUR PANTRY

oil for cooking, stock cube (1), soy sauce

KEY UTENSILS

saucepan, saucepan with lid, frypan

NOTES

Coconut oil works well in this dish as it adds extra fragrance and a more authentic flavour!

You can use stock paste or liquid stock for the broth if preferred!



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook according to packet instructions until al dente. Drain and rinse.



2. SIMMER THE BROTH

Heat a saucepan over medium-high heat with **oil** (see notes). Slice and add spring onions (reserve tops for garnish). Stir in curry spice and **1 crumbled stock cube** (see notes). Pour in coconut milk and **1L water**. Simmer, semi-covered, for 10 minutes.



3. COOK THE CHICKEN

Coat chicken with **1 tbsp soy sauce** and **oil**. Cook in a frypan over medium-high heat for 4-5 minutes each side or until cooked through. Set aside.



4. PREPARE THE TOPPINGS

Julienne or ribbon the carrot using a vegetable peeler. Slice capsicum and set aside with bean shoots.



5. SEASON THE BROTH

Take broth off heat. Add 1/2 lime zest and juice (wedge remaining). Season to taste with **soy sauce**.



6. FINISH AND SERVE

Divide noodles and broth among bowls. Slice and add chicken. Add toppings of choice, garnish with spring onion tops and serve with lime wedge.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

