

**Product Spotlight:
Kaffir lime leaves**

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils, so only a couple of leaves are needed to add fragrant flavour.



Thai Coconut Chicken

(Tom Kha Gai)

Mild Thai coconut broth with chicken, kaffir lime leaves, crunchy sugar snap peas and tomatoes, topped with fresh chives and lime zest, this dish is delicious, quick and healthy!



20 minutes



4 servings



Chicken

19 May 2023

Bulk it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	21g	47g

FROM YOUR BOX

BASMATI RICE	300g
CHICKEN SCHNITZELS	600g
GINGER	1 piece
KAFFIR LIME LEAVES	2
COCONUT MILK	400ml
TOMATOES	2
SUGAR SNAP PEAS	1 packet (250g)
CHIVES	1 bunch
LIME	1

FROM YOUR PANTRY

oil for cooking (see notes), 2 garlic cloves, 1 chicken stock cube, sugar (of choice), soy or fish sauce

KEY UTENSILS

saucepan, large deep pan with lid

NOTES

Use sesame or coconut oil if you have some, otherwise a neutral oil will work well too!

To season the broth at step 5 we used juice from 1/2 lime, 1 tbsp brown sugar and 1 1/2 tbsp fish sauce.



1. COOK THE RICE

Place rice in a saucepan, cover with **600ml water**. Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. SEAL THE CHICKEN

Heat a large, deep pan with **oil** over medium-high heat. Cut chicken schnitzels into strips and add to pan to cook.



3. ADD THE AROMATICS

In the meantime, crush **garlic**, grate ginger to yield 1 – 1 1/2 tbsp and tear kaffir lime leaves. Add to pan as you go.



4. SIMMER THE BROTH

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



5. PREPARE THE TOPPINGS

Trim and halve sugar snap peas, chop chives and zest lime (optional).

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



6. FINISH & SERVE

Arrange rice in bowls, top with broth, sugar snap peas, chives and lime zest. Serve with remaining lime cut into wedges.



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