



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Kaffir lime laves


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



## 1 Chicken Tom Kha Gai

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

 20 minutes

 2 servings

 Chicken

3 August 2020

## FROM YOUR BOX

BASMATI RICE	150g
CHICKEN STIR-FRY STRIPS	300g
GARLIC CLOVE	1
GINGER	40g
KAFFIR LIME LEAF	1
COCONUT MILK	400ml
TOMATO	1
SUGAR SNAP PEAS	1/2 bag (75g) *
CHIVES	1/3 bunch *
LIME	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking (see notes), chicken/veg stock cube, sugar (brown or other), soy or fish sauce

## KEY UTENSILS

saucepan, pan with lid

## NOTES

Use the rice tub to quickly measure up 1.5 x amount of water.

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

To season the broth at step 5 we used juice from 1/3 lime, 1/2 tbsp brown sugar and 1 tbsp fish sauce.



### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). 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 pan with **oil** over medium-high heat. Add chicken strips to cook.



### 3. ADD THE AROMATICS

In the meantime, crush garlic, grate ginger to yield 1 tbsp and tear kaffir lime leaf\*. Add to pan as you go.



### 4. SIMMER THE BROTH

Pour in coconut milk, **1/2 tin water** (200ml) and add **1/2 stock cube**. Bring to a simmer. Wedge and add tomato, simmer covered for 10 minutes.



### 5. PREPARE THE TOPPINGS

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

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



### 6. FINISH & PLATE

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

\*discard lime leaves

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