

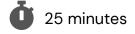




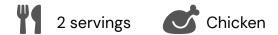
Lemongrass & Coconut Broth

with Diced Chicken Breast

Diced chicken breast poached in lemongrass and coconut broth with vegetables and zesty lime, served with noodles.







Spice it up!

Add thinly sliced chilli, dried chilli flakes, or your favourite hot sauce to the finished dish if you want to spice it up!

TOTAL FAT CARBOHYDRATES

56g

61g

FROM YOUR BOX

NOODLES	1 packet
LEMONGRASS	1
LIME	1
DICED CHICKEN BREAST	300g
ТОМАТО	1
ZUCCHINI	1
SLICED MUSHROOMS	1 punnet (200g)
TINNED COCONUT MILK	165ml

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari), curry powder

KEY UTENSILS

saucepan, large frypan

NOTES

See product spotlight on front page for tips on how to prepare your lemongrass.

If you want to add extra aromatics to this dish try grated ginger, minced garlic and thinly sliced kaffir lime leaves.





1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions. Drain and rinse well with cold water.



2. SAUTÉ THE AROMATICS

Meanwhile, heat a large frypan over medium-high heat with oil. Trim and finely slice lemongrass (see notes) and zest lime. Add to pan along with 2 tsp curry powder and cook, stirring, for 1-2 minutes until fragrant.



3. SIMMER THE BROTH

Add chicken to pan. Dice tomato and zucchini. Add to pan with mushrooms, coconut milk, 1 tin water and 1 1/2 tbsp soy sauce. Simmer, covered, for 10-15 minutes until chicken is cooked through.



4. SEASON THE BROTH

Stir through juice from 1/2 lime (wedge remaining) and season with pepper.



5. FINISH AND SERVE

Divide noodles among bowls. Spoon over broth. Serve with lime wedges.





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 O481 072 599 or send an email to hello@dinnertwist.com.au