



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### 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.



## 2 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

4 June 2021

### *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.*

## FROM YOUR BOX

BASMATI RICE	150g
CHICKEN STIR-FRY STRIPS	300g
GINGER	1 piece
KAFFIR LIME LEAF	1
COCONUT MILK	400ml
TOMATO	1
SUGAR SNAP PEAS	1 packet (150g)
CHIVES	1/2 bunch *
LIME	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking (see notes), 1 chicken/veg stock cube, sugar (brown or other), soy or fish sauce, 1 garlic clove

## KEY UTENSILS

saucepan, deep 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 some, otherwise a neutral oil will work well too!

To season the broth at step 5 we used juice from 1/2 lime, 1/2 tbsp brown sugar and 1 tsp 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 deep 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 1/2 - 1 tbsp and tear kaffir lime leaf\*. Add to pan as you go.



### 4. SIMMER THE BROTH

Pour in coconut milk, **3/4 tin water (300ml)** and add **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 kaffir lime leaf

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