



Product Spotlight: Coconut Milk

Coconut milk is lactose-free and derived from the flesh of the coconut. It gives a great background flavour to curries and dressings.



Island Curry Laksa with Chicken

Mild in spice but full of flavour, this laksa is made using our custom-made curry spice mix and is served over rice vermicelli noodles, topped with seared chicken, fresh vegetables and finished with lime.

Spice it up!
You can add more flavour to the broth with grated ginger, kaffir lime leaves or crushed garlic. Use a chicken stock cube or stock paste for the broth if you have some.

25 minutes

2 servings

Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	37g	79g

FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
BROWN ONION	1
FAMILY COCONUT CURRY SPICE MIX	1 packet
COCONUT MILK	400ml
CHICKEN SCHNITZELS	300g
RED CAPSICUM	1
LEBANESE CUCUMBER	1
CARROT	1
LIME	1

FROM YOUR PANTRY

oil for cooking, soy sauce, chicken stock cube, sugar

KEY UTENSILS

large frypan, saucepan, saucepan with lid

NOTES

Rinsing the noodles with cold water will stop the cooking process; this prevents your noodles from overcooking in the broth.

Curry spice mix: desiccated coconut, coconut sugar, turmeric, sea salt, coriander, cumin, ginger



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until cooked al dente. Drain and rinse well with cold water (see notes).



2. SIMMER THE BROTH

Heat a saucepan over medium heat with **oil**. Slice and add **onion** along with **spice mix**. Cook for 5 minutes until fragrant. Pour in **coconut milk, 2 cups water** and add **1 stock cube**. Semi-cover and simmer for 10 minutes.



3. COOK THE CHICKEN

Coat **chicken** with **1/2 tbsp soy sauce**. Heat a frypan over medium-high heat with **oil**. Cook **chicken** for 4-5 minutes each side or until cooked through.



4. PREPARE THE TOPPINGS

Meanwhile, dice **capsicum** and **cucumber**. Julienne or ribbon **carrot** using a vegetable peeler. Slice **cooked chicken**.



5. FINISH AND SERVE

Season **broth** with **lime zest, juice from 1/2 lime** (wedge remaining), **1 tsp sugar** and **1-2 tbsp soy sauce**. Divide among bowls with **noodles, chicken** and **toppings**. 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

