



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



2 servings



Chicken

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
	41g	39g	57g

FROM YOUR BOX

BASMATI RICE	150g
CHICKEN STIR-FRY STRIPS	300g
GARLIC CLOVES	2
GINGER	1 piece
KAFFIR LIME LEAF	1
COCONUT MILK	400ml
TOMATO	1
SUGAR SNAP PEAS	150g
CHIVES	1 bunch
LIME	1

FROM YOUR PANTRY

oil for cooking (see notes), 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 **300ml 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. Add chicken to cook.



3. ADD THE AROMATICS

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



4. SIMMER THE BROTH

Pour in coconut milk, **1 1/2 tins water (600ml)** 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 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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