


**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 snow peas and tomatoes, topped with fresh chives and lime zest, this dish is delicious, quick and healthy!

20 minutes

4/6 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
4/6 Person:	42g	23g/31g	72g

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
CHICKEN STIR-FRY STRIPS	600g	600g + 300g
GARLIC CLOVES	2	3
GINGER	1 piece	2 pieces
KAFFIR LIME LEAVES	2	3
COCONUT MILK	400ml	2 x 400ml
TOMATOES	2	3
SNOW PEAS	150g	2 x 150g
CHIVES	1 bunch	1 bunch
LIME	1	2

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.



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1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml 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.

6P - cover rice with 900ml water.



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 **kafter lime leaves**. Add to pan as you go.



4. SIMMER THE BROTH

Pour in **coconut milk**, **1 1/2 tin water (600ml)** and add **stock cube**. Bring to a simmer. Wedge and add **tomatoes**, simmer covered for 10 minutes.

6P - use 2 tins coconut milk and 1 tin water. Add 1 1/2 stock cube.



5. PREPARE THE TOPPINGS

Trim and halve **snow peas** and chop **chives**. **Zest lime** and cut half into wedges for serving.

Season the broth to taste with **juice from remaining 1/2 lime**, **sugar** and **soy or fish sauce** (see notes).

6P - cut 1 lime into wedges and use juice from 1 lime for the broth.



6. FINISH & SERVE

Arrange **rice** in bowls, top with **broth**, **snow peas**, **chives** and **lime zest**. Serve with **lime wedges**.

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