



Product Spotlight: Coriander

The whole coriander plant is edible and with roots carrying the most flavour! You either love or hate coriander, some people describe it as leaving a soapy taste in their mouths. The reason for the unpleasant taste has actually got to do with genetics!



Thai Turmeric Chicken and Noodles

Aromatic and nourishing Thai turmeric broth, served with vermicelli noodles, chicken schnitzels, Asian greens and fresh lime wedges.



25 minutes



2 servings



Chicken

Switch it up!

Dice the chicken and brown off in the saucepan then simmer with the broth. Finely slice the Asian greens and add for last 2 minutes of cooking time. This method will also reduce the amount of pots and pans used!

Per serve: **PROTEIN** 43g **TOTAL FAT** 36g **CARBOHYDRATES** 42g

FROM YOUR BOX

BEAN THREAD NOODLES	100g
CHICKEN SCHNITZELS	300g
LEMONGRASS	1 stem
CORIANDER	1 packet
THAI TURMERIC SPICE MIX	1 packet
CHERRY TOMATOES	200g
COCONUT MILK	165ml
GARLIC CLOVE	1
ASIAN GREENS	2 bulbs
LIME	1
SHALLOT	1

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce

KEY UTENSILS

large frypan, saucepan

NOTES

To use a whole lemongrass stalk, slice off the very bottom of the stalk, and peel off any dried-out layers, then bash the woody top end with a rolling pin to soften and help release some of the aromatic oils.

Serve with slices of fresh chilli, dried chilli flakes or your favourite chilli sauce.

Thai turmeric spice mix: ground turmeric, ground ginger, ground cumin, ground coriander, dried kaffir lime leaves, coconut sugar.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process. Reserve saucepan.



2. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Coat **chicken** with **2 tsp soy sauce** and **pepper**. Add to pan and cook for 4-5 minutes until cooked through. Remove and keep pan over heat for step 4.



3. SIMMER THE BROTH

Prepare **lemongrass** (see notes) and finely chop along with **coriander roots and stems** (reserve leaves). Add to reserved saucepan over medium-high heat with **oil**. Cook for 1 minute. Add **spice mix, cherry tomatoes, coconut milk** and **1 1/2 tin water**. Simmer for 10 minutes.



4. COOK THE ASIAN GREENS

Crush **garlic** and halve **Asian greens**. Add to pan with extra **oil**. Cook for 2-4 minutes each side until **Asian greens** are charred. Season with **soy sauce** and **pepper**.



5. PREPARE THE TOPPINGS

Zest lime and wedge half. Wedge **shallot**. Put aside with **coriander leaves**. Season broth with **lime zest** and **juice from remaining lime, soy sauce** and **pepper**.



6. FINISH AND SERVE

Slice **chicken**. Divide **noodles** among bowls. Ladle in **broth**. Add **chicken, Asian greens** and **prepared toppings** (see notes).

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**

