




### 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

 4 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	TOTAL FAT	CARBOHYDRATES
	42g	13g	94g

## FROM YOUR BOX

BEAN THREAD NOODLES	1 packet
CHICKEN SCHNITZELS	600g
LEMONGRASS	2 stems
CORIANDER	1 packet
THAI TURMERIC SPICE MIX	1 packet
CHERRY TOMATOES	200g
COCONUT MILK	400ml
GARLIC	2 cloves
ASIAN GREENS	3 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 **1 tbsp 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 remaining juice, **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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

