



**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 4/6 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** 44g **TOTAL FAT** 36g **CARBOHYDRATES** 43g

## FROM YOUR BOX

	4 PERSON	6 PERSON
BEAN THREAD NOODLES	200g	200g + 100g
CHICKEN SCHNITZELS	600g	600g + 300g
LEMONGRASS	2 stems	2 stems
CORIANDER	1 packet	2 packets
THAI TURMERIC SPICE MIX	1 packet	2 packets
CHERRY TOMATOES	200g	2 x 200g
COCONUT MILK	400ml	2 x 400ml
GARLIC CLOVES	2	2
ASIAN GREENS	3 bulbs	5 bulbs
LIME	1	2
SHALLOT	1	2

## 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.

*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.

**6P** – coat chicken with **2 tbsp soy sauce** and **pepper**.



### 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.

**6P** – add **spice mix, cherry tomatoes, coconut milk** and **2 tins water**.



### 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**

