



Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Asian cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



2 Chicken Laksa With Zucchini Noodles

A mild coconut curry broth with zucchini noodles and grilled chicken, topped with fragrant mint.

 30 mins

 2 servings

 Chicken

29 March 2021

Spice it up!

You can add a bruised lemongrass stalk or crushed garlic to the broth for extra flavour. If you have a spare lime you can add the zest and juice to finish.

Per serve: **PROTEIN** 42g **TOTAL FAT** 46g **CARBOHYDRATES** 18g

FROM YOUR BOX

GINGER	1 piece
TOMATO	1
KAFFIR LIME LEAVES	1 double
COCONUT MILK	400ml
CARROT	1
MINT	1/2 bunch *
RED CAPSICUM	1/2 *
CHICKEN SCHNITZELS	300g
ZUCCHINI	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground turmeric, ground cumin, stock cube (1)

KEY UTENSILS

large frypan, saucepan with lid

NOTES

For extra flavour you can use coconut or sesame oil to sauté the aromatics.

If you have soy sauce, fish sauce or tamari you can use some to season the broth instead of salt and pepper.

The chicken can also be poached in the broth if you want to save using a frypan.

If you don't want to make the noodles, you can dice or slice the zucchinis and add to the broth instead.



1. SAUTÉ THE AROMATICS

Heat a saucepan with **1 tbsp oil** (see notes) over medium heat. Peel and grate ginger to yield 1/2 tbsp, chop tomato and add to pan. Crush lime leaves, crumble in **stock cube**, add to pan along with **3 tsp turmeric** and **3 tsp cumin**. Cook for 2 minutes or until fragrant.



2. SIMMER THE BROTH

Pour in coconut milk and **2 cups water** to pan. Cover and simmer for 10-15 minutes. Season with **salt and pepper** (see notes).



3. PREPARE TOPPINGS

Julienne or ribbon the carrot, chop the mint leaves and slice capsicum.



4. COOK THE CHICKEN

Heat a large frypan with **oil** over medium-high heat (see notes). Coat chicken in **1 tsp cumin, salt and pepper**. Cook for 4-5 minutes on each side or until cooked through. Remove from heat.



5. MAKE THE NOODLES

Spiralize, julienne or ribbon the zucchini to make the noodles (see notes). Set aside.



6. FINISH AND PLATE

Divide the zucchini noodles and broth among bowls. Slice and add chicken on top along with even amount of fresh toppings.

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