

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Laksa Paste


Handmade with love in Western Australia by Turban Chopsticks, this laksa paste adds a lovely flavour to the coconut broth and contains all natural ingredients. Perfect for a warm comfort meal.



2 Chicken Laksa with Noodles

A lovely mild coconut broth served over rice noodles and topped with grilled chicken, crunchy fresh veggies, coriander and lime.




 20 minutes

 2 servings

 Chicken

7 May 2021

FROM YOUR BOX

LAKSA PASTE	1 jar
COCONUT CREAM	400ml
STOCK PASTE	1/2 jar *
CHICKEN SCHNITZELS 	300g
RICE NOODLES	1 packet (200g)
CARROT	1
LIME	1
CORIANDER	1 packet
ALFALFA SPROUTS	1/3 punnet *
 BOK CHOY	1 bunch
 NUT & SEED MIX	75g

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, soy sauce, ground cumin, sugar (brown or other)


KEY UTENSILS

saucepan, deep pan with lid, frypan

NOTES

Use laksa paste to taste if you have young kids! We think it's mild but being hand-made, it can vary slightly between batches. Start with 1/2 jar and add to taste. You can also add other flavours such as kaffir lime leaves or lemongrass if you choose to go with a smaller amount of paste.

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

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. SIMMER THE BROTH


Bring a saucepan of water to the boil.

Heat a deep pan over medium heat. Add laksa paste (see notes), coconut cream, **1 tin water**, 1/2 jar stock paste and **1 tbsp soy sauce**. Simmer for 10 minutes.



2. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Toss chicken schnitzels with **1 tsp cumin, salt and pepper**. Cook for 4-5 minutes on each side or until cooked through.

 **VEG OPTION** - Heat a large pan with oil over medium-high heat. Halve bok choy and cook for 1-2 minutes on each side. Season with 1 tsp soy sauce.



3. COOK THE NOODLES

Add noodles to boiling water and cook for 2-3 minutes or until cooked al dente. Drain and rinse in cold water.



4. PREPARE THE TOPPINGS


Julienne carrot, cut 1/2 lime into wedges and chop coriander. Arrange on a plate with alfalfa sprouts for serving.

Squeeze in juice from remaining 1/2 lime to laksa and season with **1 tbsp sugar** and more **soy sauce** if desired.



5. FINISH AND SERVE

Serve noodles in bowls and top with laksa broth, fresh toppings and sliced chicken.

 **VEG OPTION** - Serve noodles in bowls and top with laksa broth, fresh toppings, charred bok choy and nut & seed mix.

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