



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Kaffir lime leaves


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



## 1 Chicken Tom Kha Gai

Mild Thai coconut broth with chicken, kaffir lime leaves, crunchy sugar snap peas and tomatoes. Topped with with fresh chives and lime zest, this dish is delicious, quick and healthy!




 20 minutes

 4 servings

 Chicken

26 March 2021

## FROM YOUR BOX

BASMATI RICE	300g
CHICKEN STIR-FRY STRIPS 	600g
GARLIC CLOVES	2
GINGER	1 piece
KAFFIR LIME LEAVES	2
COCONUT MILK	400ml
TOMATOES	2
SUGAR SNAP PEAS	1 packet (150g)
CHIVES	1/3 bunch *
LIME	1
 MIXED ASIAN MUSHROOMS	1 packet
 BABY CORN	1 packet

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

oil for cooking (see notes), chicken/veg stock cube, sugar (brown or other), soy or fish sauce

## KEY UTENSILS


saucepan, large deep pan with lid

## NOTES

Use the rice tub to quickly measure up 1.5 x amount of water.

Use sesame or coconut oil if you have some, otherwise a neutral oil will work well too!

To season the broth at step 5 we used juice from 1/2 lime, 1 tbsp brown sugar and 1 1/2 tbsp fish sauce.

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




### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 4. SIMMER THE BROTH


Pour in coconut milk, **1 1/2 tin water** (600ml) and add **1 stock cube**. Bring to a simmer. Wedge and add tomatoes, simmer covered for 10 minutes.

 **VEG OPTION** - Cook as above, adding sliced baby corn to cook.



### 2. SEAL THE CHICKEN

Heat a large, deep pan with **oil** over medium-high heat. Add chicken strips to cook.

 **VEG OPTION** - Heat a large, deep pan with oil over medium heat. Slice mushrooms and add to pan as you go.



### 5. PREPARE THE TOPPINGS

Trim and halve sugar snaps, chop chives and zest lime (optional).

Season the broth to taste with lime juice, **sugar** and **soy or fish sauce** (see notes).



### 3. ADD THE AROMATICS

In the meantime, crush garlic, grate ginger to yield 1 - 1 1/2 tbsp and tear kaffir lime leaves\*. Add to pan as you go.



### 6. FINISH & PLATE

Arrange rice in bowls, top with broth, sugar snaps, chives and lime zest. Serve with remaining lime cut into wedges.

\*discard kaffir lime leaves

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