



More Than Food
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Singapore Chicken Laksa

Sometimes life throws bizarre situations at us. Patrick experienced this in Singapore airport when he was sitting in the food hall and saw himself on the television. Turns out his Italian cooking show had made it to the Far East and it wasn't long before the staff in the restaurant were piling his plate high with all sorts of local deliciousness. His favourite was this mouth-watering laksa - basically a national dish. This one's for the team at Singapore airport!

40 mins

0.5 of your 5 a day

spicy

family box

mealkit



Water (800ml)



Spring Onion (3)



Garlic Clove (2)



Ginger (1)



Coriander (1 bunch)



Red Curry Paste (1 tbsp)



Coconut Milk (400ml)



Chicken Stock Pot (1)



Kaffir Lime Leaf (2)



Peanut Butter (3 tbsp)



Lime (1)




Higher Welfare Chicken Thigh (6)



Egg Noodles (3-4 nests)

4 PEOPLE INGREDIENTS

- Water **800ml**
- Spring Onion, sliced **3**
- Garlic Clove, grated **2**
- Ginger, grated **1**
- Coriander, chopped **1 bunch**
- Red Curry Paste **1 tbsp**
- Coconut Milk **400ml**
- Chicken Stock Pot **1**
- Kaffir Lime Leaf **2**
- Peanut Butter **3 tbsp**
- Lime **1**
- Higher Welfare Chicken Thigh **6**
- Egg Noodles **3-4 nests**

 Our fruit and veggies may need a little wash before cooking!

Did you know...

The kaffir lime tree is native to landlocked Laos, Myanmar, Thailand and other parts of South Asia, which explains why it is so important in South Asian cuisine!

Allergens: Egg, Peanut, Gluten.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	531 kcal / 2225 kJ	25 g	12 g	41 g	5 g	14 g	2 g
Per 100g	148 kcal / 619 kJ	7 g	3 g	11 g	1 g	4 g	0 g

Chicken Stock Pot Ingredients: Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract



1 Boil the **water** (amount specified in the ingredient list) in a kettle. Finely slice the **spring onion** widthways into ½cm discs, separating the **white** from the **green** parts. Peel and grate the **garlic** (or use a garlic press if you have one). Peel the **ginger** using the edge of a spoon and then grate or chop very finely. Chop the **coriander**.



2 Heat a splash of **oil** on medium heat in a pan. **Tip:** *You want the saucepan to be deep enough so that the noodles are completely submerged in the liquid when you add them later!* Add the **whites** of your **spring onion**, your **garlic** and **ginger**. After 1 minute add the **red curry paste** - how much you add is completely up to you - and stir. **Tip:** *If you are sensitive to spice add a bit less!*



3 After another minute add the **coconut milk** and stir until smooth. Add the **chicken stock pot** with the boiling **water** from your kettle and bring to a simmer. This is the base of your laksa!



4 Add the **kaffir lime leaf**, the **peanut butter** and a pinch of **sugar** (if you have some). Roll the **lime** firmly between the flat of your hand and the work surface. Once you've loosened it up, cut it in half and squeeze the **lime juice** into your **laksa**. Simmer gently for 10 mins. Taste your **laksa** and add more seasoning if you think it needs it - **salt, black pepper, lime juice, sugar, curry paste** - whatever suits your taste!

5 Meanwhile, trim any fatty bits from the **chicken**. Heat a splash of **oil** in a non-stick frying pan on medium-high heat. Once hot, add your **chicken** and cook for around 7-8 mins on each side then remove to a plate and cover with foil to rest. **Tip:** *The chicken is cooked when it is no longer pink in the middle.*

6 After 10 mins add the **egg noodles** to your **laksa** and cook for around 4 mins, or until soft enough to eat. **Tip:** *The noodles may soak up some of the coconutty liquid. If this is the case, just add a splash of water to get it back to a soupy consistency.*

7 Lastly, thinly slice your **chicken** and add it to your **laksa**. Serve in big bowls topped with your **coriander** and the **greens** of your **spring onion**.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!