



Ultimate Coconut Chicken Breast Laksa

with Egg Noodles, Baby Corn and Sugar Snap Peas

35

Ultimate 30-35 Minutes • Mild Spice • 1 of your 5 a day



Lime



Garlic Clove



Chicken Breasts



Egg Noodle Nest



Spring Onion



Baby Corn



Sugar Snap Peas



Red Chilli



Salted Peanuts



Red Thai Style Paste



Coconut Milk



Chicken Stock Paste



Peanut Butter

Pantry Items
Olive Oil, Sugar

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, zester, garlic press, saucepan, frying pan, baking tray, aluminium foil and colander.

Ingredients

	2P	3P	4P
Lime**	1	1	1
Garlic Clove**	3	4	6
Chicken Breasts**	2	3	4
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Egg Noodle Nest 8) 13)	2 nests	3 nests	4 nests
Spring Onion**	2	3	4
Baby Corn**	60g	90g	120g
Sugar Snap Peas**	150g	150g	150g
Red Chilli**	1	1	1
Salted Peanuts 1)	25g	40g	40g
Red Thai Style Paste	50g	75g	100g
Coconut Milk	200ml	300ml	400ml
Chicken Stock Paste	10g	15g	20g
Boiling Water for the Laksa*	300ml	450ml	600ml
Peanut Butter 1)	1 sachet	1½ sachets	2 sachets
Sugar*	½ tsp	½ tsp	1 tsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	564g	100g
Energy (kJ/kcal)	3850 /920	683 /163
Fat (g)	45	8
Sat. Fat (g)	21	4
Carbohydrate (g)	68	12
Sugars (g)	11	2
Protein (g)	62	11
Salt (g)	3.15	0.56

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

1) Peanut 8) Egg 13) Cereals containing Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Marinate the Chicken

Preheat your oven to 200°C. Fill your kettle and pop it on to boil for the **laksa**. Zest and halve the **lime**. Peel and grate the **garlic** (or use a garlic press). Put the **chicken** into a medium bowl with the **lime zest, olive oil** (see ingredients for amount) and **half the garlic**. Season with **salt and pepper**, then mix together. **IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.**



Build the Flavour

Once the **noodles** are cooked, pop the (now empty) saucepan back on medium-high heat and add a drizzle of **oil**. When the **oil** is hot, add the **baby corn, sugar snap peas** and **half the spring onion**. Stir-fry for 1-2 mins, then stir in the **red Thai curry paste**, remaining **garlic** and **half the red chilli** (add less if you don't like too much heat). Cook, stirring, until fragrant, 1 min.



Get Cooking

Bring a large saucepan of **water** to the boil with ¼ **tsp salt** for the **noodles**. Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, lay the **chicken** into the pan and cook until browned, 3-5 mins each side. Once browned, pop the **chicken** onto a baking tray and roast on the top shelf of your oven until cooked through, 10-15 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle.** When cooked, remove from your oven, cover with foil and allow to rest.



Simmer the Laksa

Add the **coconut milk, chicken stock paste** and the **boiling water for the laksa** (see ingredients for amount) from your kettle to the pan. Bring to the boil, then lower the heat. Stir in the **peanut butter** and **sugar** (see ingredients for amount), then simmer until thickened, 8-10 mins. Stir through the **cooked noodles** and heat through until piping hot, 1 min. Remove from the heat and squeeze in **half the lime juice**. Mix together, then taste and season with **salt** and more **lime juice** and **sugar** if needed.



Prep Time

Meanwhile, add the **noodles** to the **boiling water** and bring back to the boil. Cook until tender, 4 mins. Once cooked, drain in a colander and set the pan aside. **TIP: Run the noodles under cold water to stop them sticking together.** While the **noodles** cook, trim and thinly slice the **spring onion**. Halve the **baby corn** lengthways. Slice the **sugar snap peas** in half lengthways. Halve the **chilli** lengthways, deseed then finely chop. Roughly chop the **peanuts**.



Finish and Serve

When everything is ready, slice the **chicken** widthways into 5 pieces. Spoon the **laksa** into large bowls, then top with the **sliced chicken**. Serve up your **ultimate coconut chicken laksa** with the **peanuts**, remaining **spring onion** and **red chilli** (if you'd like some heat) scattered over the top to finish. Cut any remaining **lime** into wedges and serve alongside for squeezing over.

Enjoy!