



Cooking Made Easy

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A Slightly Surreal Singapore Chicken Laksa

Patrick had a fairly surreal moment in a Singapore airport food hall not so long ago, when he spotted himself on the telly! Seems his show has made it over to the Far East and rumour has it he now speaks the local lingo (though we suspect it's dubbed!). He happened to be eating a delicious laksa at the time, so it seemed only right it should make a guest appearance on the Hello Fresh menu!



35 min



spicy



lactose free



family box



Chicken Thighs



Spring Onion



Garlic Clove



Ginger



Red Curry Paste



Organic Coconut Milk



Chicken Stock Pot



Peanut Butter



Kaffir Lime Leaf



Lime




Egg Noodles




Coriander

Ingredients

	2P	4P
Chicken Thighs	-	6
Spring Onion, chopped	-	4
Garlic Clove, chopped	-	2
Ginger, chopped	-	1 tbsp
Red Curry Paste	-	2 tbsp
Organic Coconut Milk	-	1 tin
Chicken Stock Pot	-	1
Peanut Butter 1	-	1 tbsp
Kaffir Lime Leaf	-	1
Lime	-	1
Egg Noodles 2, 3	-	3 nests
Coriander, chopped	-	5 tbsp

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Peanut | **2)** Gluten

3) Egg

Nutrition per serving: Calories: 634 kcal | Protein: 34 g | Carbs: 58 g | Fat: 29 g | Saturated Fat: 19 g



1 Trim any fatty bits from the chicken thighs. Heat 2 tbsp of oil in a non-stick pan on medium-high heat. Once hot add the chicken and cook for around 4 mins on each side then remove. **Tip:** *The chicken is cooked when it is no longer pink in the middle.*

the 900ml of water and bring to a simmer.



2 Meanwhile bring 900ml of water to the boil in a kettle. Finely chop the spring onions widthways into ½cm discs, separate the white from the green parts and peel and finely chop the garlic. Peel the ginger using the edge of a spoon and chop it very finely.

5 Add the peanut butter, the kaffir lime leaf and ½ tsp 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 the laksa. Simmer gently for 10 mins.



3 Meanwhile heat 2 tbsp of oil on medium heat in a saucepan big enough to hold the soup. Add in the whites of the spring onions, the garlic and ginger. After one minute add the red curry paste and stir. **Tip:** *If you are sensitive to spice add the paste bit by bit to taste.*

6 After 10 mins add the noodle nests and cook for around 5 mins or until the noodles are soft enough to eat.



4 After another minute add in the coconut milk and stir until smooth. Add the stock pot with

7 Lastly, thinly slice the chicken and add it to the soup. Serve into big bowls with a topping of chopped coriander and the greens of the spring onions.

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