



More Than Food
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A Slightly Surreal Singapore Chicken Laksa

Sometimes life throws bizarre situations at us. Patrick experienced this in Singapore airport recently when he was sitting in the food hall and suddenly saw himself on the television. Turns out his Italian cooking show had made it over 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*. One of the 6 main courses (!) was a mouthwatering Singapore Laksa - practically a national dish. This one's for the team at Singapore airport! *In hindsight, probably not the wisest decision before enduring a 12 hour flight back to London.



30 mins



healthy



spicy



lactose free



Spring Onion (2)



Garlic Clove (1)



Ginger (½ tbsp)



Red Curry Paste (1 tbsp)



Organic Coconut Milk (100ml)



Chicken Stock Pot (½)



Kaffir Lime Leaf (1)



Peanut Butter (¾ tbsp)



Lime (½)



Chicken Thigh (3)



Egg Noodles (1-2 nests)




Coriander (2 tbsp)

Ingredients

2 PEOPLE ALLERGENS

Spring Onion, chopped	2	
Garlic Clove, chopped	1	
Ginger, chopped	½ tbsp	
Red Curry Paste	1 tbsp	
Organic Coconut Milk	100ml	
Chicken Stock Pot	½	
Kaffir Lime Leaf	1	
Peanut Butter	¾ tbsp	Peanut
Lime	½	
Chicken Thigh	3	
Egg Noodles	1-2 nests	Egg, Gluten
Coriander, chopped	2 tbsp	

 Our fruit and veggies come straight from the farm so give them a little wash before using

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 to South Asian cuisine!

Nutrition per serving: Calories: 588 kcal | Protein: 47 g | Carbs: 41 g | Fat: 25 g | Saturated Fat: 12 g

1



1 Bring 400ml of water to the boil in a kettle. Finely chop the **spring onions** widthways into ½cm discs, separating the white from the green parts and peel and finely chop the **garlic**. Peel the **ginger** using the edge of a spoon and then grate or chop it very finely.

2



2 Meanwhile, heat 1 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 the **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.*

4



3 After another minute add in the **coconut milk** and stir until smooth. Add the half of the **chicken stock pot** with 400ml of **water** and bring to a simmer.

6



4 Add the **kaffir lime leaf**, the **peanut butter** and 1 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 half of the **lime** juice into the laksa. Simmer gently for 10 mins.

5 Meanwhile, trim any fatty bits from the **chicken**. Heat 1 tbsp of **oil** in a non-stick frying 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.*

6 After 10 mins add the **egg noodles** to the soup and cook for around 4 mins, or until the egg noodles are soft enough to eat.

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**.