



Fragrant Chicken Laksa

with Red Peppers and Noodles

CLASSIC 40 Minutes • Medium Heat • 1 of your 5 a day



Red Pepper



Spring Onion



Red Chilli



Garlic Clove



Coriander



Lime



Red Thai Curry Paste



Coconut Milk



Chicken Stock Powder



Peanut Butter



Diced Chicken Thigh



Egg Noodles

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Fine Grater (or Garlic Press), Large Saucepan, Measuring Jug, Frying Pan and some Foil.

Ingredients

	2P	3P	4P
Red Pepper**	1	1½	2
Spring Onion**	1	2	2
Red Chilli**	½	¾	1
Garlic Clove**	1 clove	2 cloves	2 cloves
Coriander**	1 bunch	1 bunch	1 bunch
Lime**	½	1	1
Red Thai Curry Paste	1 sachet	1 sachet	2 sachets
Coconut Milk	200ml	300ml	400ml
Chicken Stock Powder	1 sachet	1½ sachets	2 sachets
Water*	400ml	600ml	800ml
Peanut Butter 1)	1 pot	1½ pots	2 pots
Diced Chicken Thigh**	210g	350g	420g
Egg Noodles 8) 13)	2 nests	3 nests	4 nests

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	626g	100g
Energy (kJ/kcal)	3019 / 722	482 / 115
Fat (g)	37	6
Sat. Fat (g)	20	3
Carbohydrate (g)	62	10
Sugars (g)	8	1
Protein (g)	37	6
Salt (g)	2.23	0.36

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

1) Peanut 8) Egg 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

You can recycle me!



Packed in the UK



1. Prep the Veggies

Pop your kettle on to boil. Halve the **pepper** and discard the core and seeds. Chop into small pieces. Trim the **spring onion** and thinly slice. Halve the **chilli** lengthways, deseed then finely chop. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **coriander** (stalks and all). Zest and halve the **lime**.



4. Cook the Chicken

Meanwhile, heat a splash of **oil** in a frying pan on medium-high heat. Once hot, add the **chicken pieces** and **lime zest**. Season with a pinch of **salt** and **pepper**. Stir-fry until cooked through, 8-10 mins. When cooked, remove to a plate and cover with foil to keep warm. **IMPORTANT:** *The chicken is cooked when it is no longer pink in the middle.*



2. Laksa Time!

Heat a splash of **oil** in a large saucepan on medium heat. Add the **pepper**, **garlic**, **chilli** and **half** the **spring onion**. Stir and cook for 2 mins, then add the **red curry paste** and stir together. **TIP:** *Add less chilli if you don't like spice!* After one minute, pour in the **coconut milk** and mix until smooth. Add the **chicken stock powder** with the boiling **water** from your kettle (see ingredients for amount) and bring to a simmer.



5. Cook the Noodles

When the **laksa** has been cooking for 10 mins, add in the **egg noodle nests**. Cook until soft enough to eat, about 4 mins. **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.*



3. Season the Laksa

Add the **peanut butter** and a pinch of **sugar** (if you have some) to your pan. Simmer gently for 10 mins. Taste the **laksa** and add **seasoning** if you think it needs it - **salt**, **pepper**, **sugar** - whatever suits your taste!



6. Assemble and Serve

Add the **chicken** to the pan and simmer until the **chicken** is piping hot, 1-2 mins. Remove from the heat and add **half** the **lime juice**. Taste and add **salt**, **pepper** and more **lime juice** if you feel it needs it. Serve in big bowls topped with the **coriander** and the remaining **spring onion**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.