

Slow cooker green chicken curry

Ingredients

- 1.4kg chicken pieces on the bone
- ¼ cup (75g) green curry paste
- 2 brown onions, cut into wedges
- 400ml coconut milk
- 1 tbs lemongrass paste
- 1 tbs drained lime leaves
- 150g thick rice noodles
- 200g snow peas, halved diagonally
- 1 pak choy, halved or cut into wedges lengthways
- 1 tbs lime juice
- 1 tbs brown sugar
- 1 tbs fish sauce

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Combine the chicken, curry paste, onion, coconut milk, lemongrass and lime leaves in a slow cooker. Cover and cook for 4 hours on high (or 6 hours on low) or until the chicken is falling off the bone.

2. Step 2

Place the noodles in a large heatproof bowl and cover with boiling water. Set aside for 5 mins or until tender. Drain well. Divide the noodles evenly among serving bowls.

3. Step 3

Meanwhile, cook the snow peas and pak choy in a saucepan of boiling water for 2 mins or until bright green. Refresh under cold water. Drain.

4. Step 4

Add the lime juice, sugar and fish sauce to the curry in the slow cooker and stir to combine. Season.

5. Step 5

Spoon the curry over the noodles in the bowls. Top with the snow peas and pak choy.