







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 six 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



0.5 of your 5 a day



healthy



family box



spicy



Water (800ml)



Spring Onion (3)



Garlic Clove (2)



Ginger (1)



Coriander (1 bunch)



Red Curry Paste (2 tbsp)



Coconut Milk (200ml)



Chicken Stock Pot (1)



Kaffir Lime Leaf (2)



Peanut Butter (1 1/2 tbsp)



Lime (1)



Chicken Thigh (6)



Egg Noodles (2-3 nests)

4 PEOPLE INGREDIENTS

- Water **800ml**
- Spring Onion, sliced **3**
- Garlic Clove, grated **2**
- Ginger, grated **1**
- Coriander, chopped **1 bunch**
- Red Curry Paste **2 tbsp**
- Coconut Milk **200ml**
- Chicken Stock Pot **1**
- Kaffir Lime Leaf **2**
- Peanut Butter **1½ tbsp**
- Lime **1**
- Chicken Thigh **6**
- Egg Noodles **2-3 nests**

Allergens: Peanut, Egg, Gluten.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	531 kcal / 2225 kJ	25 g	12 g	41 g	5 g	14 g	2 g
Per 100g	148 kcal / 619 kJ	7 g	3 g	12 g	2 g	4 g	0 g



Our fruit and veggies may need a little wash before cooking!

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!

Chicken Stock Pot: Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract



1 Boil a kettle of **water** (amount specified in the ingredient list). Finely slice the **spring onion** widthways into ½cm discs, separating the **white** from the **green** parts. Peel and grate the **garlic** (or use a garlic press if you have one). Peel the **ginger** using the edge of a spoon and then grate or chop very finely. Chop the **coriander**.



2 Heat a splash of **oil** on medium heat in a large frying pan. Add the **whites** of your **spring onion**, your **garlic** and your **ginger**. After 1 minute add the **red curry paste** and stir. **Tip:** *If you are sensitive to spice add a bit less!*



3 After another minute add the **coconut milk** and stir until smooth. Add the **chicken stock pot** with the **boiling water** from your kettle and bring to a simmer. This is the base of your laksa!



4 Add the **kaffir lime leaf**, the **peanut butter** and a pinch 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 your **laksa**. Simmer gently for 10 mins.

5 Meanwhile, trim any fatty bits from the **chicken**. Heat a splash of oil in a non-stick frying pan on medium-high heat. Once hot, add your **chicken** and cook for around 4 mins on each side then remove. **Tip:** *Your chicken is cooked when it is no longer pink in the middle.*

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

7 Lastly, thinly slice your **chicken** and add it to your **laksa**. Serve into big bowls with a topping of your **coriander** and the **greens** of your **spring onion**.

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