



Fragrant Chicken Laksa with Noodles

Customer Favourites

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

34



Bell Pepper



Red Chilli



Coriander



Red Thai Curry Paste



Chicken Stock Powder



Diced Chicken Thigh



Spring Onion



Garlic



Lime



Coconut Milk



Peanut Butter



Egg Noodle Nest

Before you start

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

Cooking tools, you will need:

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

Ingredients

	2P	3P	4P
Bell Pepper***	1	2	2
Spring Onion**	1	2	2
Red Chilli**	½	¾	1
Garlic**	1	2	2
Coriander**	1 bunch	1 bunch	1 bunch
Lime**	½	1	1
Red Thai Curry Paste	50g	75g	100g
Coconut Milk	200ml	300ml	400ml
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Peanut Butter 1)	1 pot	2 pots	2 pots
Diced Chicken Thigh**	210g	350g	420g
Egg Noodle Nest 8) 13)	2 nests	3 nests	4 nests
Water*	400ml	600ml	800ml

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	434g	100g
Energy (kJ/kcal)	3157 / 755	727 / 174
Fat (g)	40	9
Sat. Fat (g)	20	4
Carbohydrate (g)	63	14
Sugars (g)	10	2
Protein (g)	37	9
Salt (g)	3.41	0.79

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

1) Peanut 8) Egg 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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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**.



2

Laksa Time

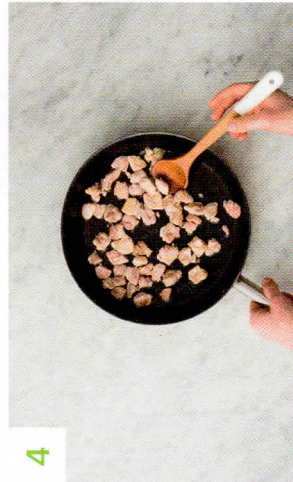
Heat a splash of **oil** in a large saucepan on medium heat. Add the **pepper, garlic, chilli** and **half** the **spring onion**. Stir and cook for 2 mins, then add the **red curry paste** and stir together. **Tip:** Add less **chilli** if you don't like spice. After 1 minute, pour in the **coconut 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.



3

Season the Laksa

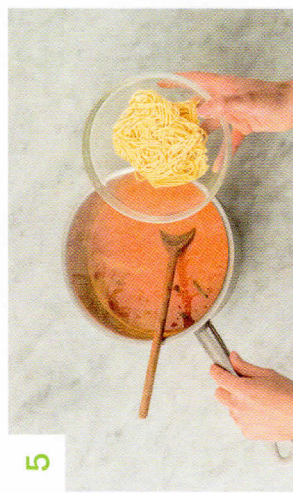
Add the **peanut butter** and a pinch of **sugar** (if you have some) to your pan. Simmer gently for 10 mins. Taste the laksa and add seasoning if you think it needs it - **salt, pepper, sugar** - whatever suits your taste!



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.



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.



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.