THAI CURRY

Ingredients

2 tablespoons sunflower oil

700g chicken breast fillets, cut into 2cm cubes

1 large onion, finely chopped

2 garlic cloves, crushed

1 lemongrass stem, outer leaves removed, quartered lengthways

4 tablespoons green curry paste

300ml coconut milk

1 cup (250ml) Campbell's Real Stock Chicken

2 tablespoons green peppercorns\*, drained

2 kaffir lime leaves\*

1 bunch thin asparagus, woody ends trimmed, halved

Fish sauce, to season

Coriander leaves, steamed jasmine rice and lime wedges, to serve

Pad thai

Ingredients

2 tablespoons dried shrimp\*

300g (1 1/2 cups) SunRice Jasmine Fragrant Rice

40ml (2 tablespoons) vegetable oil

1/2 teaspoon sesame oil

2 eggs, beaten

1 tablespoon grated fresh ginger

1 garlic clove, chopped

2 red chillies, seeded, finely chopped

150g chopped roasted peanuts

20ml (1 tablespoon) light soy sauce

20ml (1 tablespoon) fish sauce

20ml (1 tablespoon) lime juice

1 bunch spring onions, washed, finely chopped

4 tablespoons chopped fresh coriander

Veg. LAksa

Ingredients

1 tablespoon vegetable oil

230g jar laksa paste

3 1/2 cups salt-reduced chicken stock

2 tablespoons grated palm sugar

2 tablespoons fish sauce

375ml can light and creamy coconut evaporated milk

200g firm tofu, cut into 1cm cubes

80g snow peas, trimmed, thinly sliced

1 tablespoon lime juice

250g dried rice vermicelli noodles

1 cup bean sprouts, trimmed

2 green onions, thinly sliced

Fresh coriander leaves,

Sliced long red chilli and lime wedges, to serve