

Id01212hero lemongrasschickenoodles 246

Lemongrass Chicken Noodles

with Creamy Coconut Sauce.



20-30min



2 Portions

With lemongrass, soy, fish sauce and coriander flavouring the creamy chicken sauce, you can think of this as a light chicken curry with soft slippery rice noodles instead of steamed rice served on the side. Generous florets of broccoli round it off with delicious freshness and crunch.

What we send

- free-range chicken thigh fillet
- onion
- broccoli
- lemongrass, bird's eye chilli, coriander
- coconut milk
- fish sauce ⁴
- rice noodles

What you'll require

- soy sauce ⁶
- vegetable oil
- water

Utensils

- medium saucepan
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

If less heat is preferred, add the chilli to taste or omit completely and serve at the table for those who like it.

Allergens

Fish (4), Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 635kcal, Fat 29.3g, Carbs 50.4g, Proteins 38.9g



1. Prepare ingredients

Thinly slice the **onion**. Cut **broccoli** into florets. Remove the tough outer layers of the **lemongrass**, then finely grate. Finely chop the **coriander**, including the stems, keeping the leaves and stems separate. Thinly slice the **chilli**, discarding seeds if less heat is desired. Trim the **chicken thighs**. Halve lengthwise, then cut widthwise into 1cm-thick slices.



4. Add coconut milk

Add the **coconut milk**, **2 tsp fish sauce** (reserve remainder for another use), **60ml (1/4 cup) water** and **2 tsp soy sauce** and bring to the boil. Meanwhile, bring a medium saucepan of water to the boil for the noodles.



2. Cook chicken

Heat **1 tbs vegetable oil** in a large deep frypan over medium-high heat. Stir-fry the **chicken** for 2 mins or until browned.



5. Add broccoli

Add the **broccoli** and **half the chilli** (see cooking tip) to the sauce, then cover and cook for a further 3 mins or until the broccoli is tender and the chicken is cooked through.



3. Add aromatics

Add the **onion**, **lemongrass** and **coriander stems** to and cook, stirring, for 1 min.



6. Get ready to serve

Meanwhile, cook **half the noodles** (reserve remainder for another use) in the saucepan of boiling water for 4 mins or until tender, then drain. Divide the **noodles** and **lemongrass chicken** among bowls. Top with the **coriander leaves** and **remaining chilli** to serve.