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Lemongrass Chicken Noodles

with Creamy Coconut Sauce.



20-30min



4 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

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

What you'll require

- soy sauce ⁶
- vegetable oil
- water

Utensils

- large 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 620kcal, Fat 28.6g, Carbs 48.6g, Proteins 38.4g



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, fish sauce, 125ml (½ cup) water** and **1 tbs soy sauce** and bring to the boil. Meanwhile, bring a large saucepan of water to the boil for the **noodles**.



2. Cook chicken

Heat **2 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** and cook, stirring, for 1 min.



6. Cook noodles

Meanwhile, cook the **noodles** in the saucepan of boiling salted 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.