

## Lemongrass Chicken Noodles

with Creamy Coconut Sauce



20-30min



2 Portions

With lemongrass, soy, fish sauce and coriander flavouring the creamy coconut milk 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

- rice noodles
- coconut milk
- coriander, lemongrass, bird's eye chilli
- fish sauce <sup>4</sup>
- free-range chicken thigh fillets
- onion
- pak choy

\* The remainder of this ingredient won't be used in this recipe.

## What you'll require

- soy sauce <sup>6</sup>
- sugar
- water
- white vinegar

## Utensils

- colander
- fine grater
- medium saucepan
- slotted spoon

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

## Cooking tip

Add chilli to suit your heat preference.  
~To avoid the dreaded noodle 'clumping', cook at the noodles at the last minute, then serve as soon as they're done.

## Allergens

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

## Nutrition per serving

Energy 525kcal, Fat 33.5g, Carbs 22.0g, Proteins 34.0g

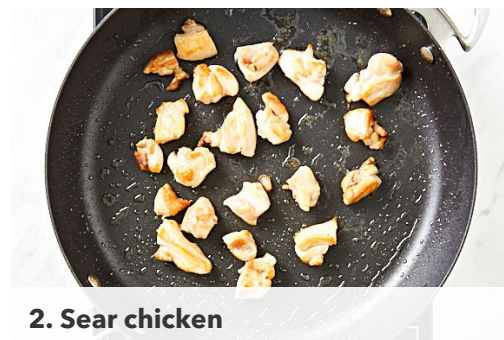


### 1. Prepare ingredients

**Read through the recipe.** Thinly slice the **onion**. Remove tough outer layers of the **lemongrass**, then finely grate. Finely chop the **coriander**, roughly separating the leaves and stems. Thinly slice the **chilli**, discarding seeds if less heat is desired. Coarsely chop the **pak choy**, separating the stems and leaves. Cut the **chicken** into 4cm chunks.

### 4. Make sauce

Add the **coconut milk, 2 tsp fish sauce\*\***, **2 tsp soy sauce, 1 tsp white vinegar, 1 tsp sugar** and **80ml (1/3 cup) water** to the **onion mixture** and bring to the boil. Cook for 2 mins or until the sauce is slightly thickened.



### 2. Sear chicken

Meanwhile, bring a medium saucepan of water to the boil for the noodles. Heat **1 tbs oil** in a large frypan over medium-high heat. Stir-fry the **chicken** for 2 mins or until light golden. Remove from the pan with tongs or slotted spoon, leaving the flavoured oil in the pan.

### 5. Add pak choy

Return the **chicken** to the pan. Stir in the **pak choy stems** and **half the chilli** (see cooking tip) and cook for 1 min. Add the **pak choy leaves** and cook for 1-2 mins until the chicken is cooked through and pak choy is tender.

### 3. Cook aromatics

Reduce the heat to medium. Stir-fry the **onion, lemongrass** and **coriander stems** for 2 mins or until fragrant.

### 6. Cook noodles

Meanwhile, cook **half the noodles\*\*** in the saucepan of boiling water for 4 mins or until tender (see cooking tip). Drain. Divide the **noodles** and **chicken mixture** among bowls. Scatter over the **chopped coriander leaves** and **chilli**, if desired, to serve.