

Lemongrass Chicken Noodles

with Creamy Coconut Sauce



20-30min



4 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

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

What you'll require

- soy sauce ⁶
- sugar
- water
- white vinegar

Utensils

- colander
- fine grater
- large deep frypan or saucepan with lid
- large 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 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 520kcal, Fat 33.5g, Carbs 21.8g, Proteins 33.7g



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 **chillies**, 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, fish sauce, 1 tbs soy sauce, 2 tsp white vinegar, 2 tsp sugar** and **160ml (2/3 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 large saucepan of water to the boil for the noodles. Heat **2 tbs oil** in a large deep 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 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.