

DINNERLY



⚡ FAST

Chicken Laksa with Red Capsicum and Spring Onion



20-30 minutes



4 Servings

Spice up your night with this flavour-packed bowl of creamy coconutty soup, slippery noodles and tender chicken and dig into weeknight winner.

WHAT WE SEND

- vermicelli noodles
- 1 spring onion
- 2 capsicums
- free-range chicken tenderloins
- 400ml coconut milk
- 40g laksa spice blend WAS 95g laksa curry paste¹⁷

WHAT YOU NEED

- garlic clove
- soy sauce⁶
- sugar
- vegetable oil
- white vinegar

TOOLS

- large frypan
- large saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 760kcal, Fat 37.4g, Carbs 56.6g, Proteins 42.3g



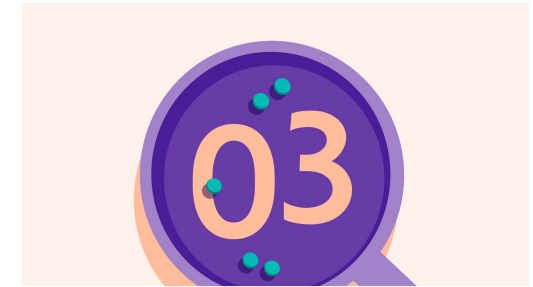
1. Soak noodles

Put the **noodles** in a large heatproof bowl, cover with boiling water and stand for 5 mins or until softened. Drain, then return to the bowl and season well with **salt and pepper**.



2. Prep ingredients

Meanwhile, thickly slice the **capsicums**, discarding the seeds and membrane. Thinly slice the **spring onion**, keeping the white and green separate. Crush or finely chop **3 garlic cloves**.



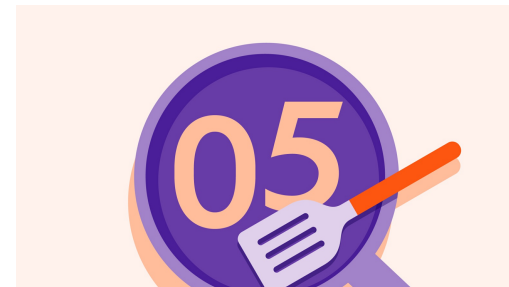
3. Marinate and cook chicken

Combine **garlic**, **60ml (¼ cup) vegetable oil**, **80ml (⅓ cup) soy sauce**, **2 tsp white vinegar** and **1 tbs sugar** in a small bowl. Put **chicken** and **one-quarter of the marinade** in a large bowl, season with **salt and pepper** and stir to coat. Heat a large frypan over medium-high heat. Cook chicken for 2-3 mins each side until golden and cooked through.



4. Simmer laksa

Meanwhile, heat **1 tbs vegetable oil** in a large saucepan over medium-high heat. Stir-fry the **capsicum**, **white part of spring onion** and the **laksa paste** for 1-2 mins until fragrant. Add the **coconut milk** and **750ml (3 cups) water**, bring to a simmer, then reduce heat to medium and cook for 5 mins or until reduced slightly.



5. Serve up

Stir the **remaining marinade** into the **laksa** and cook for 1 min or until warmed through. Remove the pan from the heat. Taste, then season with **salt and pepper**. Slice the **chicken**. Divide the **noodles** and **laksa** among bowls. Top with the **sliced chicken**, scatter with the **green part of the spring onion** and enjoy.



6. Make it yours

For authentic flavour, serve with a squeeze of lime, drizzle with a little fish sauce and scatter over some bean sprouts, coriander and mint leaves.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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 **Packed in Australia from at least 35% Australian ingredients**