



NOV  
2016

## Chicken Noodle Laksa

with Coconut-Curry Broth

'Laksa' is a creamy coconut-based noodle soup popular in Malaysian cuisine! Lemongrass-spiced chicken and hearty noodles are the perfect pairings for this delicious broth - we guarantee you'll be slurping this up in record time.

 Prep  
30 min

 level 1

 dairy  
free



Chicken Thighs



Miki Noodles



Cilantro



Lime



Laksa Spice



Yellow Curry  
Paste



Coconut Milk



Chicken Broth  
Concentrate



Peanut Butter



Baby Bok Choy

## Ingredients

	2 People	4 People
Chicken Thighs	1 pkg (340 g)	2 pkg (680 g)
Miki Noodles	1/2 pkg (200 g)	1 pkg (400 g)
Cilantro	1 pkg (7 g)	2 pkg (14 g)
Lime	1	2
Laksa Spice Blend	1 pkg (1 tbsp)	2 pkg (2 tbsp)
Baby Bok Choy	4	8
Coconut Milk	1 can	2 cans
Chicken Broth Concentrate	1	2
Creamy Peanut Butter	1 pkg (1 tbsp)	2 pkg (2 tbsp)
Yellow Curry Paste	1 pkg (2 tbsp)	2 pkg (4 tbsp)
Olive or Canola Oil*		

\*Not Included

## Allergens

1) Wheat/Blé

2) Peanuts/Arachides

## Tools

Medium Pot, Measuring Cup, Large Non-Stick Pan, Zester

Ruler

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**Nutrition per person** Calories: 801 cal | Fat: 47 g | Protein: 46 g | Carbs: 50 g | Fiber: 4 g | Sodium: 1187 mg

*Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

1



**1 Prep: Wash and dry all produce.** Cut the **bok choy** into quarters. Zest the **lime(s)**, then cut into wedges. Finely chop the **cilantro**.

2



**2 Make the laksa:** Heat a medium pot over medium heat. Add a drizzle of **oil**, then the **curry paste, lime zest** and **half the spice blend**. Cook, stirring, for 1 min. Add the **coconut milk** and **peanut butter**. Pour in **3/4 cup water** (double for 4 people) and **broth concentrate(s)**. Stir until smooth. Simmer for 10 min.

4



**3 Cook the chicken:** Meanwhile, season the **chicken** with **salt, pepper** and the **remaining spice blend**. Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the chicken. Pan-fry until chicken is cooked through, 4-6 min per side. (**TIP:** Inserting a thermometer into the cooked chicken should display an internal temperature of 175°F.)

**4** Add the **noodles** and **bok choy** to the soup and cook until the noodles are tender, 2-3 min.

**5 Finish and serve:** Divide the **laksa** between bowls. Thinly slice the **chicken** and add it to the soup. Sprinkle with **cilantro**. Squeeze in some **lime juice** to taste. Enjoy!

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