

Tom Kha Gai Chicken and Coconut Soup

with Vermicelli Noodles

hellóchef

This Thai bestseller couldn't be easier to make at home!

Cals 609 • Prot 54 • Carbs 47 • Fat 21

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🕒 cook: 25 min

R2591



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Soup	2 ppl	3 ppl	4 ppl	
Chicken breast	400	600	800	Grams
Ginger	30	45	60	Grams
Lemongrass	1	1	1	Piece
Fresh coriander	15	15	15	Grams
Large red chilli	1	1	2	Piece
Vegetable oil	1	2	2	Tbsp
Garlic paste	15	15	20	Grams
Lime leaves	3	6	6	Piece
Red curry paste 7*	30	40	60	Grams
Chicken stock cube 4*, 5*, 9*, 15*	1	1	1	Piece
Water	400	500	800	ML
Rice vermicelli 10*	50	100	100	Grams
Sugar snap peas	100	150	200	Grams
Coconut milk	200	400	400	ML
Brown sugar	10	15	20	Grams
Tamari 9*	15	22	30	ML
Fish sauce 6*, 10*	10	10	20	ML
To serve				
Lime	1	2	2	Piece

Allergens

*7 Crustaceans, *4 Milk, *5 Eggs, *9 Soya, *15 Celery, *10 Wheat, *6 Fish

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	2546 / 609
Fat (g)	21.3
of which saturates (g)	12.1
Carbohydrate (g)	47
of which sugars (g)	11.8
Fiber (g)	8.3
Protein (g)	54.4
Salt (g)	7.9

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep

Finely slice the **ginger** (skins on). Finely slice a {10/15/20} cm piece of the **lemongrass**. Bash the remaining **lemongrass** with the back of a knife. Separate the **coriander** stems and leaves. Finely slice the **red chilli**.

Tip! Chopping the lemongrass helps it release more of the aromatic oils.



2 Make broth

Heat a large pot over a medium heat with a drizzle of **oil**. Once hot, add the **garlic paste** and **red chilli (spicy!)** (reserve some for garnish) and fry for 1 min. Add the **ginger**, both the chopped and the whole **lemongrass**, the **lime leaves**, **red curry paste (spicy!)** and **coriander** stems. Fry for 2 min further. Add the {0.5/1/1} **stock cube** and the **measured water**. Bring to a boil and simmer, covered, on a medium-low heat for 10 min.

Tip! Sensitive to spice? Go easy on the red chilli and red curry paste.



3 Prep

Meanwhile, boil a kettle. Add the **rice vermicelli** to a pot or bowl and cover with boiling water. Stir once, then cover with a lid or cling film. Leave to soften for 4-5 min. Drain once tender and run under cold water to stop them from sticking together. Meanwhile, chop the **chicken** into bite-sized pieces. Trim and slice the **sugar snap peas** in half.



4 Discard aromatics

Place a sieve over a bowl. Pour the **broth** through the sieve into the bowl. Discard the **aromatics** in the sieve. Return the pot to a medium-high heat with a drizzle of **oil**. Add the **chicken** and fry for 3 min.



5 Simmer

Add the **coconut milk** and the **broth** to the pot and simmer, covered, for 8-10 min or until the **chicken** is cooked through. Add the **brown sugar**, **tamari**, **fish sauce** and **sugar snap peas**. Simmer for 2 min further. Once cooked, remove the pot from the heat and add the drained **rice vermicelli**.



6 Serve

Meanwhile, slice the **limes** into wedges. Season the **soup** with a squeeze of **lime**. Divide the **soup** among bowls and garnish with the **lime** wedges and reserved **coriander leaves** and **red chilli**.