

One-pot Laksa

with Pulled Chicken and Snow Peas

hellóchef

Laksa is a spicy noodle soup popular in South East Asia!

Cals 536 • Prot 41 • Carbs 38 • Fat 25

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🕒 cook: 20 min

R3192



Before you start

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

Ingredients

Laksa	2 ppl	3 ppl	4 ppl	
Pulled chicken	300	600	600	Grams
Shallots	1	1	2	Piece
Snow peas	100	150	200	Grams
Vegetable oil	1	1	2	Tbsp
Red curry paste 7*	20	30	40	Grams
Ginger garlic paste	10	15	20	Grams
Curry powder	4	5	8	Grams
Turmeric powder	2	2	4	Grams
Coconut milk	200	400	400	ML
Chicken stock cube 4*, 5*, 9*, 15*	1	1	2	Piece
Water	400	400	800	ML
Coconut sugar	10	15	20	Grams
Sambal oelek	20	30	45	Grams
Lime leaves	3	3	6	Piece
Rice noodles	100	150	200	Grams
Bean sprouts	50	75	100	Grams
Fish sauce 6*, 10*	10	10	20	ML
To serve				
Fresh coriander	15	15	30	Grams
Lime	1	1	1	Piece

Allergens

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

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)	2242 / 536
Fat (g)	25.1
of which saturates (g)	13.1
Carbohydrate (g)	38
of which sugars (g)	8.9
Fiber (g)	9.1
Protein (g)	41.3
Salt (g)	8.2

*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

Peel and finely slice the **shallots**. Trim and slice the **snow peas**. Finely chop the **coriander leaves**.



2 Fry base

Heat a pan over a medium heat with a drizzle of **oil**. Once hot, add the **shallots** with a pinch of salt. Cook for 3–4 min until softened. Add the **red curry paste (spicy!)**, **ginger garlic paste**, **curry powder** and **turmeric** and cook for 1 min further.

Tip! Don't rush the frying of the curry paste. Caramelising the paste builds depth of flavour.



3 Simmer

Add the **pulled chicken, coconut milk, stock cube, measured water, coconut sugar, sambal oelek (spicy!), lime leaves, snow peas**. Bring to a boil, then add the **rice noodles**. Make sure the **noodles** are fully submerged. Simmer for 4 min. Remove the pan from the heat.

Tip! This one's spicy! Can't handle the heat? Go easy on the curry paste and sambal oelek.



4 Finish

Stir in the **bean sprouts, coriander leaves** and a squeeze of **lime** juice. Season to taste with the **fish sauce**.

Tip! Reserve some coriander and a wedge of lime for garnish.



5 Serve

Divide the **laksa** between bowls, spooning the broth over the **noodles, chicken** and **vegetables**. Garnish with any remaining **coriander leaves** and **lime** wedges.