



Quick Chicken & Vermicelli Laksa

with Asian Greens & Lime

Grab your Meal Kit with this symbol



Garlic



Asian Greens



Lime



Vermicelli Noodles



Chicken Breast



Southeast Asian Spice Blend



Coconut Milk



Fish Sauce & Rice Vinegar Mix



Herbs



Prawns

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 20-30 mins
Ready in: 25-35 mins

Eat Me Early

Eat Me First[^]
[^]Custom Recipe Only

Naturally Gluten-Free
Not suitable for coeliacs

Colder months are coming, and that means lots of laksa! This version is laced with mild Southeast Asian spices and creamy coconut milk, plus fish sauce and rice vinegar for the perfect ratio of sweet, savoury and salty flavours - which the juicy chicken breast and silky vermicelli soak up beautifully.



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Soy Sauce, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
Asian greens	1 bag	2 bags
lime	½	1
vermicelli noodles	1 medium packet	1 large packet
chicken breast	1 small packet	1 large packet
Southeast Asian spice blend	¾ large sachet	1½ large sachets
coconut milk	1 large tin	2 large tins
water*	¾ cup	1½ cups
soy sauce*	2 tbs	¼ cup
brown sugar*	½ tbs	1 tbs
fish sauce & rice vinegar mix	2 packets (40g)	2 packets (80g)
herbs	1 bag	1 bag
prawns**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3464kJ (827Cal)	594kJ (141Cal)
Protein (g)	41.8g	7.2g
Fat, total (g)	46.6g	8g
- saturated (g)	33.2g	5.7g
Carbohydrate (g)	59g	10.1g
- sugars (g)	48.5g	8.3g
Sodium (mg)	2194mg	376mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2776kJ (663Cal)	523kJ (125Cal)
Protein (g)	21.7g	4.1g
Fat, total (g)	42.5g	8g
- saturated (g)	31.9g	6g
Carbohydrate (g)	58.5g	11g
- sugars (g)	48.1g	9.1g
Sodium (mg)	2875mg	541mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Get prepped

- Boil the kettle. Finely chop **garlic**. Roughly chop **Asian greens**. Slice **lime** into wedges.
- Place **vermicelli noodles** in a medium heatproof bowl. Add enough boiled water to cover **noodles**. Cover with a plate, then set aside until tender, **3-4 minutes**. Drain the **noodles**, then set aside.
- While noodles are soaking, chop **chicken breast** into 2cm chunks.



Finish the laksa

- Return **chicken** to saucepan. Add **Asian greens**, the **soy sauce** and the **brown sugar**. Simmer until chicken is warmed through and greens are wilted, **2-3 minutes**.
- Remove pan from heat. Stir in **fish sauce & rice vinegar mix**. Add a squeeze of **lime juice** to taste.

CUSTOM RECIPE

Stir cooked prawns through laksa with the lime juice.



Start the laksa

- In a large saucepan, heat a good drizzle of **olive oil** over high heat. Cook **chicken**, tossing occasionally, until browned and cooked through (when no longer pink inside), **5-6 minutes**. Transfer to a bowl, then set aside.
- Return pan to medium-high heat. Cook **garlic** and **Southeast Asian spice blend** until fragrant, **1 minute**. Add **coconut milk** and the **water**. Bring to boil, then reduce heat to medium and simmer until thickened, **5-7 minutes**.

CUSTOM RECIPE

If you've upgraded to prawns, heat pan over medium-high heat. Cook prawns, tossing, until pink and starting to curl up, 3-4 minutes. Transfer to a bowl. Continue as above.



Serve up

- Divide vermicelli noodles between bowls. Pour over chicken laksa.
- Tear over **herb** leaves. Serve with any remaining lime wedges.

Enjoy!