



## Thai chicken laksa with noodles

### Ingredients

4 tbsp laksa paste	150g noodles cooked
1 med red onion	to instructions on
1 stick celery	packet (hokkien or
1 med carrot	bean vermicelli)
2 x 400ml coconut cream	½ bunch fresh coriander
2 tbsp oil	leaves for garnish
2 tbsp lime juice	75g bean sprouts
1 tbsp palm sugar	300g Poachers Thai
2 tbsp fish sauce	chicken thigh
1 litre chicken stock (or water)	
1 bunch gai lan (or any green vegetable)	

### Method

Heat oil in soup pot, sauté diced carrot, celery and onion until soft. Add laksa paste and continue to fry for 1 min. Next add 1 cup coconut cream, lime juice and fish sauce. Simmer soup to cook 'out' paste for 15 mins. Now add stock, rest of coconut cream, diced Thai chicken thigh, and gai lan. Cover and bring up to simmering point. Place noodles in 4 bowls. Pour laksa over bowls containing noodles. Top with bean sprouts and coriander.

Serves 4

