



CHICKEN LIME LAKSA

Serves 4

INGREDIENTS

Bunch of fresh coriander
Drizzle of olive oil
4 spring onions sliced
1 red capsicum deseeded & sliced
1 tsp chilli paste
1 tsp ginger paste
1 tsp Chinese 5 spice
300gm of ready-chopped butternut pumpkin
1.2 litres of chicken or vegetable stock
Juice of 2 limes
1 tbsp. tamari
1 tbsp. Thai fish sauce (optional)
300gm cooked chicken diced
400gm green beans
400ml tin coconut milk
2 large handfuls of spinach leaves or chopped greens

INSTRUCTIONS

Chop off the coriander stalks, retaining the leaves. Heat oil in large saucepan and fry the stalks, spring onions, capsicum, chilli, ginger paste & Chinese 5 spice on medium heat for 2-3 minutes.

Add the pumpkin & cook for a further 2 minutes then pour in the stock, lime juice, soy & fish sauces and bring mixture to boil. Turn down the heat & simmer for 10 minutes.

Add the chicken, beans, coconut milk & spinach & cook until the beans have softened and the chicken has warmed through. Serve topped with the coriander leaves.