Stefanie Alexander Kitchen Garden Recipes
Growing Harvesting Preparing Sharing... at North Arm School

Chicken Laksa

Ingredients
6 cups chicken stock
3 cups coconut cream
2 chicken breasts
Veggies gathered from the garden
1 pack rice noodles
1 cup of Vietnamese mint and coriander leaves
2 cups bean sprouts

Laksa Paste
½ onion
2 cloves garlic
1 tablespoon chopped coriander leaves, stalks and roots
2 teaspoons ginger
1 small chilli
1 lime, finely grated and juice only
2 teaspoon finely chopped lemon grass
1 teaspoon shrimp paste
1 teaspoon ground coriander
½ teaspoon ground turmeric
100ml vegetable oil
Chicken Laksa

Method

For laksa paste, process all ingredients except oil in a food processor until a smooth paste forms. Heat oil in a non-stick frying pan over low heat, add paste and cook for 5 minutes or until fragrant or oil separates.

Makes 1 cup. Paste will keep refrigerated in an airtight jar for up to 3 weeks.

In a large saucepan, combine chicken stock, ½ cup laksa paste, coconut cream and bring slowly to the boil. Reduce heat to a simmer.

Bring a large saucepan of salted water to the boil, blanch veggies, baby bok choy separately, drain and set aside.

Cook noodles according to packet instructions, drain and divide among bowls.

Arrange vegetables and chicken on top, ladle over soup and scatter with herbs.