

## CHICKEN LAKSA

**Serves 4–6**

**Cooking style:** Simmer

**Equipment:** chopping board, cook's knife, colander, large frying pan, large saucepan, plate, large mixing bowl

10½ oz/300 g dried vermicelli noodles  
 3 x 1 lb/500 g free-range chicken fillets  
 1 x 7 oz/200 g jar pre-made laksa paste  
 26 fl oz/750 ml good chicken stock (buy the best you can find or make your own)  
 17½ fl oz/500 ml coconut milk  
 1 fresh red chilli, finely sliced (optional)  
 5 oz/150 g green beans, diagonally sliced  
 3½ oz/100 g snow peas, string removed, halved  
 1 tablespoon grated palm sugar or brown sugar  
 2 limes, finely grated rind and juice  
 5 oz/150 g bean sprouts, to serve  
 lime wedges, to serve  
 Thai basil, to serve

Place the vermicelli into a large mixing bowl, cover with boiling water and set aside for 5 minutes or until softened and plump. Drain noodles in a colander and set aside.

Place the chicken into the deep frying pan. Cover with cold water and bring to a gentle simmer. Cook for about 7 minutes or until the chicken is cooked through. Remove from the liquid and set aside to cool. Slice very thinly.

Put the laksa paste, chicken stock and coconut milk into a large saucepan. Bring to the boil, stirring. Simmer uncovered for 3 minutes. Add the red chilli (if using) and green beans and cook for 4 minutes. Add the snow peas, palm sugar, lime rind and juice. Cook for 2 minutes.

Divide the noodles between the bowls. Top with the chicken, ladle over lots of coconut broth. Top with bean sprouts and lime wedges. Scatter with basil leaves, just before serving.

**NOTE:** Soak the noodles until soft but not falling apart.

### Fixing What Went Wrong

*The chicken is tough.* **Reason:** It is overcooked. Poach gently until just tender. Never let the water boil when poaching—just a few small bubbles should gently appear.

*The laksa is soggy and lifeless.* **Reason:** The laksa was pre-made. The laksa is to be made, served and eaten immediately. You can poach the chicken beforehand and cook the noodles, but heat the broth and serve straight away.

