

Choko, cabbage & chicken laksa stir-fry



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Preparation 25 mins + marinating time | Cooking 15 mins | Serves 4

600g chicken thigh fillets, roughly chopped

¼ cup laksa paste

500g small chokos

2 tbs peanut oil

3 green onions (shallots), thinly sliced

1 cup chicken stock

½ small Chinese cabbage (Wombok), trimmed and shredded

1 cup reduced fat coconut cream

⅓ cup mint leaves

½ cup coriander leaves

Rice noodles, lime wedges and extra sliced long red chilli, to serve

STEP 1 Combine chicken and ¼ cup laksa paste in a medium bowl. Cover and refrigerate for 30 minutes (or longer if time permits). Using a small sharp knife, peel chokos, quarter lengthways, remove centre core and thinly slice. Set aside.

STEP 2 Heat 2 tsp oil in a wok over high heat. Add half the chicken and stir-fry for 2-3 minutes or until chicken is golden. Transfer to a plate. Repeat using 2 tsp oil and remaining chicken.

STEP 3 Heat remaining 1 tbs oil in the wok over high heat. Add green onions and remaining 1 tbs laksa paste and stir-fry for 1 minute. Add stock and chokos. Cover and cook over medium heat, stirring occasionally, for 8-10 minutes or until chokos are almost tender.

STEP 4 Add chicken, cabbage and coconut milk to wok. Stir-fry until cabbage just wilts. Top with mint and coriander. Serve with rice noodles, lime wedges and extra chilli.