

Coconut Chicken And Rice Soup With Bean Sprouts



Serves: 4



Cooking Time 15 minutes



Level: Capable



INGREDIENTS

1.5L (6 cups) water
1 x 400ml can coconut milk
100g (1/3 cup) laksa paste
2 Massel chicken style stock cubes
200g (1 cup) jasmine rice
1 tablespoon fish sauce
1 tablespoon brown sugar
1 (about 200g) single chicken breast fillet, thinly sliced
35g (1/2 cup) bean sprouts
1/4 cup fresh mint leaves
1/4 cup fresh coriander leaves

PREPARATION

1. Place water, coconut milk, laksa paste, stock cubes, rice, fish sauce and sugar in a large saucepan. Stir to combine. Place over high heat. Cover. Bring to the boil.
2. Uncover and cook for 8 minutes. Add the chicken and cook, uncovered, for a further 2 minutes or until the chicken is cooked and the rice is tender.
3. Combine the bean sprouts, mint and coriander in a small bowl. Ladle the soup among serving bowls. Top with the bean sprout mixture to serve.