



Chicken Curry Noodles
by Norman Musa

RECIPE

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Serves 2

*For the vegan option, replace the following ingredients:
Chicken with 100g diced carrot & 200g sliced portobello mushrooms. Chicken stock with vegetable stock*

Ingredients

60g fine beans, trim both ends and cut into 1cm wide
100g beansprouts
150g thin egg noodles
2 tablespoons vegetable oil
1 cinnamon stick
1 star anise
2 bay leaves (or a sprig of curry leaves)
2 tablespoons chili paste (ready made from the jar)
1 teaspoon fine sea salt
½ teaspoon white sugar
1 tablespoon tamarind paste (or juice from ½ lime)
300g boneless chicken thighs, cut into thin strips
100ml coconut milk
500ml chicken stock
6 puffed (spongy) tofu, cut in half (or firm white tofu cut in 3cm cubes)

For the paste

1 banana shallot (60g)
3 cloves of garlic
2.5cm ginger (25g)
1 lemongrass

Ground mixed spices

2 tablespoons ground coriander
½ tablespoon ground cumin
½ tablespoon ground fennel
1 teaspoon ground turmeric

For the garnish

2 eggs, boiled for 8 minutes, peeled and cut in half
6 sprigs of fresh coriander, leaves picked
½ red chilli, thinly sliced
½ lime, cut into wedges



Method

1. Blitz the paste ingredients with a hand stick blender until fine smooth.
2. In a small bowl, mix the ground spices mixture with 50ml of water.
3. Put the beans into a bowl and add boiling water until well covered. Blanch for 1 minute and scoop out to a plate. Using the same water, blanch the beansprouts for 30 seconds and transfer to the same plate as for the beans.
4. Using the fresh boiling water, repeat the same method for the egg noodles and blanch for 3 minutes. (please refer to the cooking instruction if you are using different size of egg noodles).
5. Heat a saucepan over a medium heat. Add the oil, cinnamon, star anise and bay leaves. Once the spices started sizzling and become fragrant, add the paste and sauté for 2 minutes until fragrant.
6. Next add the chilli paste and spice mixture. Cook for 1 minute then add salt, sugar and tamarind and cook for another minute. Add the chicken (or vegetables) and cook for 3 minutes to seal. Stir in the coconut milk and cook for 1 minute. Stir in the chicken (or vegetable) stock and bring to the boil, lower the heat to low and add the tofu. Simmer for 5 minutes with stirring once or twice.
7. To serve, put the noodles into the serving bowls and pour the sauce over, together with tofu and chicken (or vegetables). Garnish with the egg, coriander, chilli and lime wedge. Ready to serve.