

Less than 30 minutes

Serves 4

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Ingredients:

- 2 cups (500ml) fresh or canned coconut milk
- 4 chicken breast fillets
- 2 Tbsp (30ml) olive oil (optional)
- 1 cucumber
- 250g egg noodles, cooked and cooled
- 2 packets (125g each) sugar snap peas, blanched
- Juice (60ml) and grated peel of 1 lemon
- Handful fresh mint, parsley and coriander, chopped
- Freshly shaved coconut, for serving

Method

#### **COOK'S NOTE**

Top with sliced avocado to add some creaminess.

1. Heat coconut milk in a medium-sized pot until hot but not boiling.
2. Poach chicken in milk for about 10-15 minutes.
3. Remove and pat dry with kitchen paper.
4. Heat oil in a pan over a high heat until almost smoking, and flash-fry chicken to add some colour (optional). Cool completely and slice.
5. Slice cucumber into ribbons with a vegetable peeler and shred to create 'noodles'.
6. Toss cucumber with egg noodles, chicken pieces, peas, lemon and herbs.
7. Serve cold or at room temperature, topped with coconut.