

**THAI GREEN CHICKEN, PRAWN,  
NOODLE AND PAK CHOI CURRY**  
**INGREDIENTS**

Serves 2-4

250g coconut cream

3 tbsp Thai green curry paste

3 tbsp clear honey

Juice of 1 large lime

Cornflour, loosened with water to lightly thicken

2 large chicken breasts, thinly sliced or diced

Peeled prawns

50g cashew nuts, chopped

3 spring onions, sliced

1 red chilli, halved, de-seeded and sliced

1 nugget stem ginger, cut into sticks or grated

Olive oil or sesame oil

1 tbsp chopped coriander, optional

Pak choi, shredded

Beansprouts - pre washed

Pre-cooked egg noodles

**Method**

Heat together the coconut cream, curry paste, honey and lime juice before whisking in a little loosened cornflour to lightly thicken.

Heat a wok with olive or sesame oil. Season the chicken and prawns with salt and pepper before adding to the pan and fry quickly for 30-60 seconds.

Add the spring onions, sliced chilli, ginger, cashew nuts, pak choi and beansprouts cooking for a further 30 seconds. Stir in the egg noodles and stir through, loosening the stir-fry with the Thai green curry sauce.

Serve with a dollop of mint cream on top and a sprinkling of chopped coriander.

**MINT CREAM**

150ml coconut cream or Greek yoghurt

3 tbsp mint jelly - loosened

1-2 tbsp lime juice

Blitz all the ingredients together until smooth.