



Using Karimix Citrus & Lemongrass Sauce and Karimix Wasabi Teriyaki Sauce

CITRUSY COCONUT CHICKEN WITH NOODLES

SERVES: 10 as a main course

PREP: 1 hour

COOK: 20 minutes

FOR THE CHICKEN MARINADE:

20g ginger

20g garlic

20g coriander leaves

30g desiccated coconut toasted

5g mint leaves

60g onions

4g salt

½ lime zest

½ lime juice

40g **Karimix Citrus & Lemongrass Sauce**

750g chicken



FOR THE NOODLES:

400g fine egg noodles, dehydrated

40g **Karimix Teriyaki Wasabi Sauce**

6g coriander leaves

6g spring onions

20g sesame seed oil

METHOD:

1. Preheat the oven to 220C, Fan 200C, Gas 7.
2. Blend chicken marinade ingredients coarsely. Add **Karimix Citrus & Lemongrass Sauce** and mix well.
3. Marinade chicken pieces and leave for 20 minutes.
4. Bake covered in oven for 20 minutes then brown under grill.
5. Finely slice coriander and spring onions leaves. Put aside.
6. Rehydrate noodles, drain and mix in **Karimix Teriyaki Wasabi Sauce**, sesame seed oil and then coriander and spring onions.
7. Serve chicken with noodles garnished with toasted desiccated coconut.

TIP: Use **Karimix Szechuan Sauce** to marinade noodles as an alternative!



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