

# Malaysian Style Watercress and Coconut Chicken Soup

**VITACRESS**™

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Preparation time: 10 minutes

Cooking time: 15 minutes

## Ingredients:

- 85g of watercress
- 1 tbsp vegetable oil
- 4 shallots, finely sliced
- 4 tbsp laksa paste
- 800ml chicken stock
- 400ml tin coconut milk
- 220g ready-to-eat cooked chicken breast portion, shredded
- 2 tbsp fish sauce
- juice 1 lime
- 125g thin rice noodles, cooked
- 3 x salad onions, shredded
- 1 lime, quartered



## Method:

Heat the oil and cook shallots for 5 minutes until soft. Add the laksa paste and cook for 2 minutes. Add the chicken stock and cook for 10 minutes. Add coconut milk and chicken, heat through and add watercress. Add the fish sauce and lime juice.

To serve, place the cooked rice noodles into bowls and ladle in the chicken and watercress soup. Garnish with the salad onions and lime quarters.

## Nutrition:

Portions	4
Calories	331
Fat	23.4g
Saturated Fat	15.1g
Carbohydrate	9g
Protein	216g
Fibre	0.9g
Salt	2.66g