



Chicken and Jasmine Rice Laksa

1 x 250g packet SunRice Fragrant
Jasmine Rice in 90 Seconds

3 tbsp laksa paste

250ml low salt vegetable
or chicken stock

400ml low fat coconut milk

200g chicken breast,
meat thinly sliced

1 red capsicum sliced

50g baby corn

50g snow peas

Juice from 1 lime

Handful coriander leaves, chopped

Combine laksa paste, stock and coconut milk. Bring to the boil over a medium heat

Microwave the rice for 90 seconds as per packet instructions

Add the chicken, capsicum, corn and snow peas to pan. Simmer for 3 minutes until the chicken has cooked through

Add the lime juice and coriander

Divide rice between serving bowls

Ladle in the hot soup, including chicken and vegetables then serve immediately

Options Chicken can be replaced with firm white fish or salmon. Vegetarians can use vegetable stock and silken tofu in place of the chicken

Serves 2

Prepared and cooked
in 10 minutes



The Rice Food Experts

Fragrant Jasmine Rice

SunRice Jasmine Rice in 90 Seconds is the perfect partner for Asian dishes such as stir-fries and curries because of its delicate fragrance and soft texture.

