

Margie's Five Minute Noodles

1 teaspoon **LAKSA PASTE**

1 teaspoon **CHILLI JAM**

1 teaspoon fish sauce

20 ml water

1 teaspoon sweet soy sauce/kecap manis

1 packet fresh rice noodle sheets, cut into thick ribbons

handful of tatsoi *or* baby spinach leaves

50 g cooked chicken, shredded

2 teaspoons Thai basil leaves

2 teaspoons coriander leaves

Mix **LAKSA PASTE** with **CHILLI JAM**. Heat a wok and dry-fry paste for 1 minute, or until fragrant.

Add fish sauce, water and soy sauce and toss to combine.

Add rice noodles and toss over high heat to coat noodles with paste.

Cook for 1 minute, or until noodles begin to soften. Add tatsoi, chicken and basil and continue to toss over high heat for 1 minute, or until chicken is heated through.

Remove from heat and add coriander leaves. Taste and, if necessary, adjust seasoning.

Serve immediately.

Serves 4

Note: If you are making this dish for more than 1 person, cook each serving separately in a wok for best results.

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