



MALAYSIAN FEAST

KARI CHICKEN

**KARI LAKSA
SEAFOOD, CHICKEN,
TOFU & FLAT RICE NOODLES
IN A COCONUT CURRY BROTH**

ROTI CANAI

BAKED CASSAVA CAKE


**KUIH DADAR
SWEET COCONUT PANCAKE ROLLS**

dishpatch

Malaysian Feast

by Roti King

An eclectic menu of street food dishes with Malay, Chinese and Indian influences.

 **20 minutes**

 **Serves 2**

In the Box

- ① Chicken curry
- ② Rotis
- ③ Kari laksa
- ④ Noodles & beansprouts
- ⑤ Baked cassava cake
- ⑥ Kuih Dadar

Give the instructions a read through to familiarise yourself with the process before you start.

1. Bring a saucepan of water to the boil.
2. Set a saucepan over a low-medium heat and empty the chicken curry ① into it. Warm for 8-10 minutes, stirring occasionally.
3. At the same time, start warming your rotis ②. Set a dry frying pan over a medium-high heat and warm the rotis one-by-one until browned. Stack the roti on a serving plate while you work.



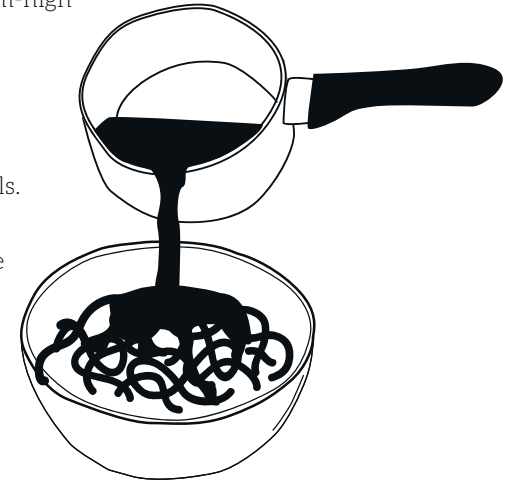
4. Empty the laksa ③ with the prawns, chicken and fish balls into a saucepan over a medium-high heat and bring to the boil.

5. Blanch the noodles and bean sprouts ④ in the boiling water for for 1-2 minutes. Drain and divide between two serving bowls.

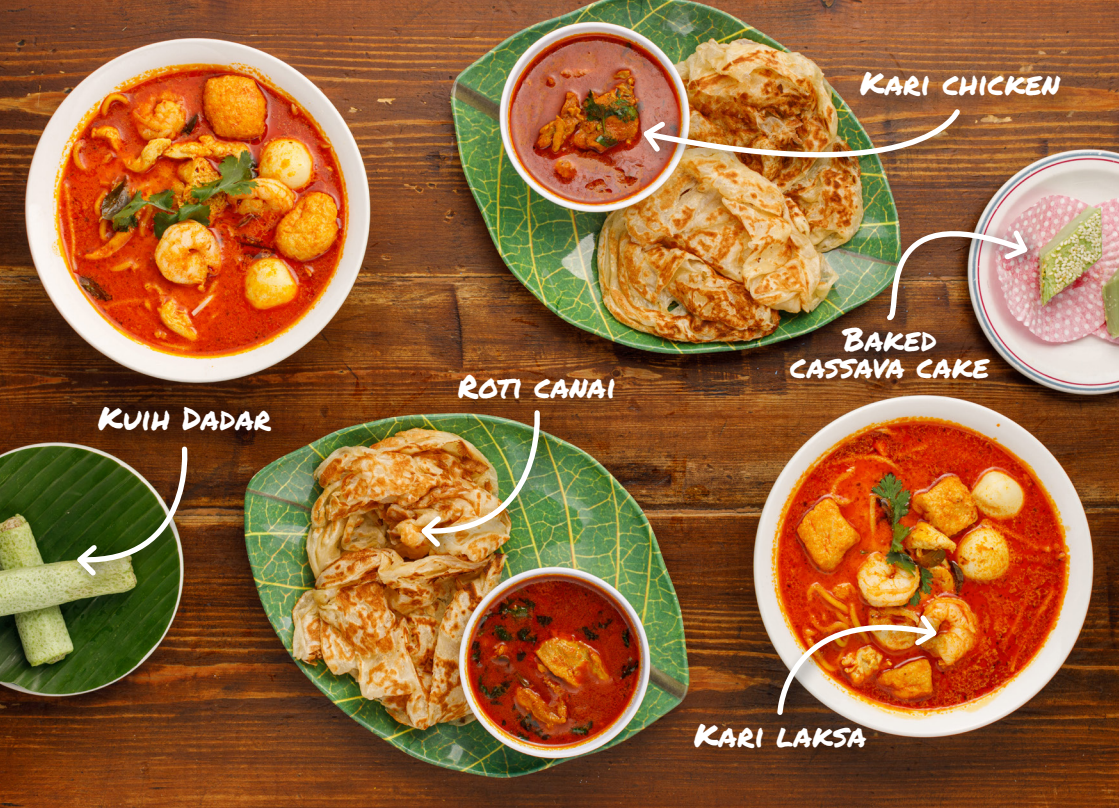
6. As soon as the laksa starts to boil, remove from the heat. Pour over the noodles and bean sprouts.

7. Pour the curry into separate serving bowls and enjoy with the rotis.

8. The baked cassava cake ⑤ and Kuih Dadar ⑥ are ready to eat. Alternatively, you can place a frying pan over a low heat and gently brown the Kuih Dadar on each side.



That's it, sit down and tuck in! Don't forget to share your creation with [@thedishpatch](#) [@rotikinguk](#)



Ingredients

Noodles & beansprouts: wheat (**gluten**), flour (**gluten**), water, rapeseed oil, pasteurised **egg**, maize starch, stabiliser potassium carbonate E501, colouring E160a

Kari laksa: chicken, prawns (**crustacean**), tofu, **fish** balls, garlic, sugar, milk, fried onion, spring onion, lemon, chilli, mint, coriander, water, curry leaf, creamed coconut, laksa paste [onion, soy oil, sugar, salt, lemongrass, galangal, chilli, curry powder (turmeric, star anise, clove, cardamon, cumin, fennel, cinnamon, chilli, coriander, fenugreek), garlic, flavour enhancer (E621), dried shrimp (**crustacean**), curry leaf, lime seasoning, [dextrose, acidity regulator (E330), lime, anti-caking agent (E551), colouring (E102)], thickener (E1414), ginger, tumeric] curry powder (coriander, chilli, cumin, turmeric, pepper, cinnamon, star anise, clove, nutmeg, bay leaf)

Chicken curry: chicken, onion masala (red onion, white onion, cinnamon, cardamon, fennel seeds, oil, curry leaf, ginger, garlic), creamed coconut, salt, curry leaf, fennel seeds, cinnamon, ginger, garlic, curry powder (coriander, chilli, cumin, turmeric, pepper, cinnamon, cardamon, star anise, clove, nutmeg, bay leaf)

Roti: salt, sugar, flour (**gluten**), milk (**dairy**), butter (**dairy**)

Baked cassava cake: cassava, sugar, coconut milk, yellow food colour, butter (**dairy**) Made in a kitchen where nuts are present.

Kuih Dadar: desiccated coconut, coconut milk, sugar, flour (gluten), pandan, eggs, butter (dairy), salt. Made in a kitchen where nuts are present.

Allergens - Mustard, gluten, molluscs, crustaceans, peanut, soya, egg, and dairy. May contain traces of nuts.

Storage - Transfer all components to fridge as soon as received. Ensure all chilled items are cold on arrival, do not eat if warm.

Same time next week? Browse the rest of our menus at dishpatch.co.uk