



Prawn laksa

w/ Hokkien noodles & Asian salad

#plateuptogether

INGREDIENTS

Protein

500g green prawns (peeled)
600g Hokkien noodles
150g snow peas

Broth

3 x tbs vegetable oil
4 x garlic cloves minced
4cm piece of ginger grated
4 x birdseye chilli thinly sliced
2 x stalks lemongrass thinly sliced
350g Por Kwan laksa paste
1.2L chicken stock
800ml coconut milk
2 tsp fish sauce
1 tsp soy sauce
1 tsp palm sugar

Cooking Notes

If you're vegetarian substitute the green prawns with tofu puffs.



METHOD

Sauté the garlic, ginger, lemongrass and birds eye chilli in the vegetable oil at medium heat for 3-4 minutes.

Add the laksa paste and continue to sauté for 2 minutes.

Add the chicken stock and coconut milk and bring to a boil.

Lower the heat and allow to simmer. Add fish sauce, soy sauce and palm sugar.

Cook the Hokkien noodles or noodles of choice to packet instructions.

Poach the prawns and snow peas in the broth for 4-5 minutes.

Place cooked strained noodles in your serving bowls, ladle the laksa over evenly and garnish with coriander & lime.

Enjoy!