

Laksa Noodle Soup

This delicious Laksa Soup has a fragrant coconut-flavored broth loaded with fresh ingredients! This recipe is super easy to follow as it's made with a store-bought Laksa paste.

Serves: 4

Time: 30

Difficulty: Medium



INGREDIENTS

- 250g **Shore Mariner Cooked Prawn Cutlets, Thawed**
- 400g Chicken thighs, sliced
- 1/2 Cup laksa paste
- 400ml Coconut milk
- 2 Cups chicken stock
- 150g Firm tofu, cubed (optional)
- 250g Rice noodles
- 100g Bean sprouts

Optional Garnish

- Soft-boiled eggs, halved
- Lime wedges
- Fresh coriander
- Red Chilies, thinly sliced

METHOD

- Heat oil in a large pot, and fry the sliced chicken thighs for 2-3 minutes on each side until lightly browned. Add laksa paste and cook for 4 minutes.
- Add coconut milk and chicken stock to the pot and bring to a simmer for 15 minutes or until the chicken is cooked through.
- If you are adding tofu to your laksa, heat a pan on medium-high with oil and fry the cubed tofu till nice and crispy.
- Meanwhile, cook the rice noodles as per package instructions, and set them aside.
- Add thawed prawns and cooked noodles to the laksa soup mixture for 2-4 minutes, heating through. Season to taste.
- Serve in bowls, garnish with crispy tofu, bean sprouts, soft-boiled eggs, coriander, lime and red chilies.

COOKING TIP:

- To thaw prawns, cover & refrigerate overnight
- Laksa pastes vary in heat intensity between brands, so adjust amounts to suit.