Combination Laksa

Serves: 6

Prep time: 20 minutes Cook time: 15 minutes



1 serve per portion

Ingredients

6 cloves garlic, chopped

4 shallots, (yellow onion) chopped

6 cm piece of ginger, peeled and finely chopped

2 chillies, deseeded and finely chopped

30 ml peanut oil

⅓ cup laksa paste

1½ L chicken stock, reduced salt

1½ cups yellow beans, sliced

1 red capsicum, deseeded and sliced

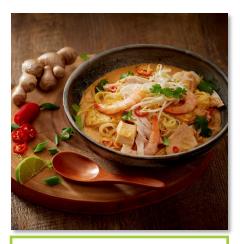
400 ml coconut cream

120 g white fish, cut into bite size pieces

6 large prawns, cooked and skinned

200 g vermicelli noodles

200 g fresh egg noodles



Everyday Food

120 g tofu, sliced into cubes and shallow fried in non-stick pan 100 g shredded roast chicken, skin removed

1 cup bean sprouts

2 spring onions, finely sliced

2 sprigs coriander leaves

2 limes, juiced

½ tablespoon fish sauce

Method

BLEND garlic, shallots, ginger and chilli in food processor until smooth.

PLACE oil in large pan over high heat, add the blended paste frying for 1 minute then add laksa paste frying until fragrant, about 2 minutes.

ADD stock, beans and capsicum and bring to boil. Add coconut cream and reduce heat to a simmer.

ADD fish and prawns and cook gently for 3 minutes.

COOK vermicelli according to packet instructions. Heat through egg noodles with boiling water for 2 minutes. Transfer both to colander and rinse in cold water.

DIVIDE noodles into six bowls, adding tofu, broth and topping with chicken, sprouts and spring onions. Season with coriander, lime juice and fish sauce.

Recipe courtesy of the Country Kitchens team







