

## 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  
1/3 cup laksa paste  
1 1/2 L chicken stock, reduced salt  
1 1/2 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

### 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.



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  
1/2 tablespoon fish sauce

*Recipe courtesy of the Country Kitchens team*