

**Product Spotlight:
Laksa Paste**

Mrs Tran's Kitchen has crafted this laksa paste using quality ingredients to create a rich, balanced flavour. We love that it's preservative-free, full of flavour and made to make a great laksa easy.

 **MRS TRAN'S KITCHEN**

Malaysian Prawn Laksa

Fresh prawns from Catalano's cooked in a creamy coconut laksa broth with noodles. Finished with a squeeze of lime, fresh coriander and chilli.



25 minutes



2 servings



Seafood

Spice it up!

You can add lime leaves and lemongrass to the broth as it simmers. Garnish the laksa with fried shallots if you have some!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	39g	104g

FROM YOUR BOX

SHALLOT	1
TOMATO	1
LAKSA PASTE	2 x 50g
COCONUT MILK	400ml
RICE VERMICELLI NOODLES	1 packet
ASIAN GREENS	2 bulbs
CORIANDER	1 packet
RED CHILLI	1
FRESH PRAWNS	1 packet
LIME	1



1. SIMMER THE BROTH

Slice **shallot** and wedge **tomato**. Add to a saucepan over medium heat with **2 tbsp oil**. Cook until softened. Stir in **laksa paste**, **coconut milk** and **2 cups water**. Semi cover and simmer for 10 minutes.



2. COOK THE NOODLES

Meanwhile, bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until cooked al dente. Drain and rinse under cold water to stop the cooking process. Set aside.



3. PREPARE THE TOPPINGS

Rinse and thinly slice **Asian greens** (see notes). Roughly chop **coriander** and slice **chilli**.

FROM YOUR PANTRY

oil for cooking, fish sauce (or soy sauce)

KEY UTENSILS

2 saucepans

NOTES

You can add the Asian greens to the broth instead if you prefer them cooked.



4. COOK THE PRAWNS

Rinse **prawns**. Add to **laksa broth** for 3–5 minutes until cooked through. Reduce heat to low. Season laksa with **1/2 lime juice** (wedge remaining), and **fish sauce** to taste.



5. FINISH AND SERVE

Divide **noodles** and **laksa broth** with **prawns** among bowls. Top with **Asian greens**, **coriander**, **chilli** and **lime wedges**.



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