
Singapore Laksa

Origin: Singapore

Heat: 

Serves: 2

Ingredients:

100g	Chicken thighs or prawns
1 cup (250 ml)	Water
1 tbsp	Oil
1 packet	At-Sunrice Singapore Laksa Spice Mix
¾ cup (150ml)	Coconut cream
80g	Fish cake thinly sliced
1	Hard boiled egg, cut into quartered
150g	Spaghetti, rice or egg noodles, cooked according to pack instructions.
80g	Bean sprouts (blanched and drained)
2 tbsp	Laksa leaves or coriander, finely chopped.

Method:

1. Boil chicken or prawns in water. Remove chicken or prawns and save stock.
2. De-bone and shred chicken meat. Set aside.
3. Heat oil in sauce pan. Add spice mix and stir fry until fragrant.
4. Add coconut cream and bring to a boil. Add stock and simmer for 2 minutes.
5. Serve hot over noodles. Garnish with shredded chicken, fish cake, egg, bean sprouts and laksa leaves.

Herbs & Spices used in this recipe:

Lemongrass
Galangal
Chilli (red)
Coriander
Turmeric