



Recipe
suggestions

Prawn laksa (serves 2)

Ingredients

- > 150g tiger prawns, peeled & deveined
- > 4tbsp laksa paste
- > 50g medium rice noodles
- > 400ml tin coconut milk
- > 1 chicken stock cube
- > beansprouts, a handful
- > ¼ cucumber, seeds removed and cut into strips
- > small bunch of coriander

Method

- > Place the noodles in a bowl, pour over the boiling water and leave to soften, for 5-7 mins.
- > Heat a pan, add the laksa paste and a splash of coconut milk. Fry for 3-4 mins, then add the remaining coconut milk and stock cube, stir and simmer for 2 mins.
- > Add the prawns and heat through. Stir in the beansprouts.
- > Put the noodles in two bowls, ladle the soup over, and top with the cucumber and coriander.

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