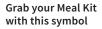


Singaporean Prawn & Coconut Laksa with Udon Noodles & Makrut Lime

GOURMET











Carrot



Asian Greens



Makrut Lime

Udon Noodles



Leaves



Southeast Asian Spice Blend





Long Chilli (Optional)

Lemon





Fish Sauce & Rice Vinegar Mix

Prawns



Coriander



Prep in: 30-40 mins Ready in: 30-40 mins

Laksa is taking centre stage tonight, with prawns as its leading lady. Our version is a take on the Singaporean laksa lemak, and uses coconut and makrut lime to draw out the bold Asian flavours.

Pantry items

Olive Oil, Soy Sauce, Brown Sugar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large saucepan

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1	2
garlic	2 cloves	4 cloves
carrot	1	2
Asian greens	1 bag	2 bags
makrut lime leaves	2 leaves	4 leaves
udon noodles	1 packet	2 packets
Southeast Asian spice blend	2 medium sachets OR 1 large sachet	4 medium sachets OR 2 large sachets
coconut milk	2 packets	4 packets
water*	¾ cup	1½ cups
long chilli ∮ (optional)	1	2
lemon	1	2
soy sauce*	2 tbs	1/4 cup
fish sauce & rice vinegar mix	1 packet (20g)	2 packets (40g)
brown sugar*	½ tbs	1 tbs
prawns	1 packet (225g)	2 packets (450g)
coriander	1 bag	1 bag
*n		

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2812kJ (672Cal)	357kJ (85Cal)
Protein (g)	32.6g	4.1g
Fat, total (g)	34.8g	4.4g
- saturated (g)	29.8g	3.8g
Carbohydrate (g)	61.6g	7.8g
- sugars (g)	21.6g	2.7g
Sodium (mg)	2860mg	364mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a drop?

We recommend pairing this meal with Riesling or Chardonnay



Get prepped

- Bring a medium saucepan of water to the boil.
- Thinly slice red onion.
- Finely chop garlic.
- Thinly slice carrot into half-moons.
- Roughly chop Asian greens.
- Remove centre veins from the makrut lime leaves, then finely chop.

TIP: The makrut lime leaves are fibrous, so make sure to cut them into small pieces.



Boil the noodles

- Cook udon noodles, in the boiling water, stirring with a fork to separate, until softened,
 2 minutes.
- Drain, then rinse **noodles** in cold water.



Start the laksa

- Meanwhile, in a large saucepan, heat a drizzle of olive oil over medium-high heat. Cook onion and carrot, stirring, until slightly tender,
 3-4 minutes.
- Add garlic, Southeast Asian spice blend and makrut lime. Cook, stirring, until fragrant, 1-2 minutes.
- Add coconut milk and the water. Bring to a boil, then reduce heat to medium and simmer until slightly thickened, 5 minutes.



Prep the garnishes

- While laksa is simmering, thinly slice long chilli (if using).
- Cut lemon into wedges.



Finish the laksa

- To saucepan with the laksa, add Asian greens, the soy sauce, fish sauce & rice vinegar mix and the brown sugar, stirring to combine.
- Add prawns and cook until pink and starting to curl up, 3-4 minutes. Remove from heat.
- Squeeze in lemon juice to taste.



Serve up

- Divide udon noodles between bowls. Spoon over Singaporean prawn and coconut laksa.
- Garnish with chilli. Tear over coriander.
- · Serve with any remaining lemon wedges. Enjoy!

Scan here if you have any questions or concerns



