



Singaporean Prawn & Coconut Laksa

with Makrut Lime

Grab your Meal Kit with this symbol



Red Onion



Garlic



Snow Peas



Asian Greens



Makrut Lime Leaves



Udon Noodles



Southeast Asian Spice Blend



Coconut Milk



Vegetable Stock



Long Red Chilli (Optional)



Lime



Coriander



Banana Prawns



Hands-on: **30-40** mins
Ready in: **30-40** mins



Spicy (optional long red chilli)



Eat me first

Laksa is taking centrestage 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 Asian flavours.

Pantry items

Olive Oil, Soy Sauce, Fish Sauce, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large pot or saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1	2
garlic	2 cloves	4 cloves
snow peas	1 bag (100g)	1 bag (200g)
Asian greens	1 bunch	2 bunches
makrut lime leaves	2 leaves	4 leaves
udon noodles	1 packet	2 packets
Southeast Asian Spice Blend	1½ sachets	3 sachets
coconut milk	1 tin (400ml)	2 tins (800ml)
water*	1 cup	2 cups
vegetable stock	1 cube	2 cubes
long red chilli (optional)	1	2
lime	1	2
coriander	1 bag	1 bag
soy sauce*	2 tbs	½ cup
fish sauce*	1 tsp	2 tsp
brown sugar*	2 tsp	1 tbs
banana prawns	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3620kJ (864Cal)	581kJ (139Cal)
Protein (g)	46.2g	7.4g
Fat, total (g)	47.1g	7.6g
- saturated (g)	38.2g	6.1g
Carbohydrate (g)	56.5g	9.1g
- sugars (g)	17.0g	2.7g
Sodium (mg)	2590mg	415mg

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.



1. Get prepped

Bring a medium saucepan of water to the boil. Thinly slice the **red onion**. Finely chop the **garlic** (or use a garlic press). Thinly slice the **snow peas** into matchsticks. Roughly chop the **Asian greens**. Remove the centre veins from the **makrut lime leaves**, then very finely chop.

TIP: The makrut lime leaves are fibrous so you want to cut them into small pieces!



4. Prep the garnish

While the laksa is simmering, thinly slice the **long red chilli** (if using). Cut the **lime** into wedges. Roughly chop the **coriander**.



2. Boil the noodles

Add the **udon noodles** to the saucepan of boiling water and cook until softened, **2 minutes**. Drain and refresh under cold water. Add a **small drizzle of olive oil** to prevent the **noodles** sticking together.



5. Add the prawns

Add the **Asian greens**, **soy sauce**, **fish sauce** and **brown sugar** to the laksa and stir until combined. Add the **banana prawns** and simmer until the prawns turn opaque and start to curl up, **3-4 minutes**. Remove from the heat and **squeeze in lime juice** to taste.

TIP: Add a splash of water if the soup looks too thick.



3. Start the laksa

In a large pot or saucepan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion** and cook, stirring, until tender, **3-4 minutes**. Add the **garlic**, **Southeast Asian spice blend** (see **ingredients list**) and chopped **makrut lime** and cook, stirring, until fragrant, **1-2 minutes**. Add the **coconut milk**, **water** and crumble in the **vegetable stock** (**1 cube for 2 people / 2 cubes for 4 people**). Bring to a boil, then reduce the heat to medium and simmer until thickened slightly, **5 minutes**.



6. Serve up

Divide the udon noodles and snow peas between bowls and spoon over the laksa soup. Top with the coriander and chilli (if using). Serve with any remaining lime wedges.

Enjoy!