



Singaporean Prawn & Coconut Laksa

with Makrut Lime

Grab your Meal Kit
with this symbol



Red Onion



Garlic



Snow Peas



Asian Greens



Makrut Lime Leaves



Flat Noodles



Southeast Asian Spice Blend



Coconut Milk



Vegetable Stock Powder



Long Red Chilli (Optional)



Lemon



Prawns



Coriander

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

Spicy (optional long red chilli)

Eat Me First

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 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 · Large frying pan

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 small bag	1 medium bag
Asian greens	1 bag	2 bags
makrut lime leaves	2 leaves	4 leaves
flat noodles	1 packet	2 packets
Southeast Asian Spice Blend	1 ½ sachets	3 sachets
coconut milk	1 large tin	2 large tins
water*	1 cup	2 cups
vegetable stock powder	1 medium sachet	1 large sachet
long red chilli (optional)	1	2
lemon	1	2
soy sauce*	2 tbs	¼ cup
fish sauce*	1 tsp	2 tsp
brown sugar*	2 tsp	1 tbs
prawns	1 packet	2 packets
coriander	1 bag	1 bag

*Pantry items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2966kJ (708Cal)	390kJ (93Cal)
Protein (g)	26.5g	3.5g
Fat, total (g)	41.2g	5.4g
- saturated (g)	31.7g	4.2g
Carbohydrate (g)	63.5g	8.4g
- sugars (g)	14.9g	2g
Sodium (mg)	2087mg	275mg

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 the **red onion**. Finely chop the **garlic**. Thinly slice the **snow peas** into thin sticks. 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!



Boil the noodles

Cook the **flat noodles** in the boiling water, stirring with a fork to separate, until softened, **2 minutes**. Drain and refresh under cold water. Add a drizzle of **olive oil** to prevent the **noodles** sticking together.



Start the laksa

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



Prep the garnish

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



Add the prawns

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



Serve up

Divide the drained flat noodles and snow peas between bowls. Top with the coconut laksa. Sprinkle with the chilli and torn **coriander**. Serve with any remaining lemon wedges.

Enjoy!

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